The VALLEY CREEK COOK BOOK 1937

Published by
THE WOMAN'S AUXILIARY *of*
THE VALLEY CREEK PRESBYTERIAN CHURCH
SELMA ALABAMA

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1937

Second Edition

OF

THE VALLEY CREEK COOK BOOK

Published by

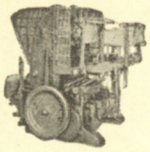
The Woman's Auxiliary

Of

The Valley Creek Presbyterian Church

SELMA, ALABAMA

A Good Recipe!



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A PIONEER'S RECIPE FOR "A HAPPY DAY"

"Take a little dash of water cold,
A little leaven of prayer,
A little bit of sunshine gold,
Dissolved in the morning air;

Add to your meal some merriment
And thought of kith and kin,
And then as a fine ingredient—
A plenty of work thrown in.

Flavor it all with essence of love
And a little dash of play,
Let the good old book and a glance above,
Complete a well spent day."

TABLE OF WEIGHTS AND MEASURES

3 teaspoon liquid	1 tablespoon
4 tablespoon liquid	½ gill or ¼ cup
16 tablespoon liquid	1 cup
½ cup	1 gill
2 gills	1 cup
2 cups	1 pint
2 pints (4 cups)	1 quart
4 cups (liquid)	1 quart
4 cups flour	1 pound or 1 quart
2 cups butter, solid	1 pound
½ cup butter, solid	¼ pound or 4 ounces
2 cups granulated sugar	1 pound
2½ cups powdered sugar	1 pound
1 pint milk or water	1 pound
1 pint chopped meat, (solid)	1 pound
10 eggs (without shells)	1 pound
8 eggs with shells	1 pound
2 level tablespoons butter	1 ounce
4 level tablespoons butter	2 ounces or ¼ cup
2 level tablespoons granulated sugar	1 ounce
4 level tablespoons flour	1 ounce

The Valley Creek Cook Book

AGAIN

GREETS ITS FRIENDS

THANKS ITS PATRONS AND

ENDORSES ITS ADVERTISEMENTS

APPETIZERS

Appetizer Tray

Salted Pecan halves — Kraft Roquefort Cream Spread

Pecan halves put together with Roquefort Cream Spread.

Celery hearts — Kraft Olive Pimiento Spead

Small stalks of celery filled with Olive Pimiento Spread, forced through a pastry tube.

Dried Beef — Philadelphia Cream Cheese

Slices of dried beef spread with Philadelphia Cream Cheese, slightly softened with milk; rolled up, chilled, then sliced crosswise.

Stuffed Olives

Kraft's Creamed Old English, ½ pound package

Stuffed Olives cut in half crosswise, then put together with a cube of Creamed Old English in center of each, fastened with toothpicks.

Tiny Pickled onions — Potato Chips

Tiny pickled onions, and potato chips.

(Note—Any one of these may be used as appetizers separately.)

—Kraft Cheese Bulletin.

Crab Cocktail

(From Pickwick Cafe, Montgomery)

1 can crab meat.
½ tablespoon vinegar.
½ cup mayonnaise.
A few drops of Tabasco.
A little Anchovy sauce.
A "seasoning" of Chili sauce.

Serve ice cold.

—Miss J. M. Nelson.

Fruit Cup

6 sherbet glasses — 1 quart sherbet
3 bananas — 1 orange sliced
6 cherries — Diced pineapple

Line glasses with orange slices and diced pineapple. Fill with sherbet (any flavor) put sliced bananas on top and decorate with cherries. Serve as an appetizer.

—Mrs. Bruce Craig

Summer Fruit Cup

Dice or cube the hearts of golden cantaloupes and half of a rich-red watermelon and serve in compotes on crushed ice.

Mint Fruit Cocktail

1 can pineapple—cubed.
3 large oranges—cubed.
½ pound after-dinner mints—broken up.

Mix ingredients together at least one hour before serving and set in refrigerator. Serve in sherbet glasses with powdered sugar and crushed ice. This is a delightful first course or equally refreshing and palatable as dessert.

—Mrs. W. B. Tarver.

Burning Bush

Chipped Beef
Grapefruit, or large red apples Philadelphia Cream Cheese

Chop the chipped beef very fine. Divide each package of Cream Cheese into twelve pieces, then roll each one into a ball. Toss each ball in the chopped beef until entirely coated. Put a toothpick through each ball, and stick them onto the grapefruit, or large apples.

Serve with small crisp crackers, or caviarettes, spread with caviar.

—Kraft Cheese Bulletin.

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BEVERAGES

BEVERAGES

"There's fellowship
In every sip
Of friendship's brew, we think."

EUGENE FIELD.

Beef Tea

One pound lean beef from off the round, cut in small pieces about an inch square, put it in a small earthern jar. Pour on this a pint of cold water. Let it stand an hour. Then set it in a kettle of boiling water and boil 3 hours, strain and season and it is ready to be eaten.

—Mrs. Eugene Morrison.

Tea

Use water freshly boiled, scald tea pot (granite or china). Allow ½ teaspoon for each cup. Pour the boiling water on the tea, cover closely, and let infuse 5 minutes. Serve with lemon or milk.

Mrs. Walton Callen

Blackberry Wine

Pour 1 quart of boiling water on 1 gallon of berries and mash well. Let stand 48 hours, strain, add 2½ pounds sugar to 1 gallon juice, put in cool place and let stand until fermentation ceases—two months will not hurt. Keep covered over with a thin cloth. Then strain again and bottle or put in jugs.

—Contributed.

Apple Wine

Use fresh apple cider, 2 pounds of sugar to 1 gallon cider. Dissolve sugar and cider perfectly, strain, put in jug and let stand until fermentation ceases. Use only thin cloths over jugs. Reserve a bottle of mixture to replenish jugs until fermentation ceases. Let stand from six weeks to two months. Then strain and boil, cork and keep in cool place.

—Contributed.

Fresh Pineapple and Watermelon Juice

Peel and cut pineapple small enough to grind in meat grinder, then strain, only using enough juice, to this mix water melon juice which has been mashed with a fork to extract the juice. If a little sugar is desired it may be added. Serve this cold. Good as beverage for convalescents.

—Mrs. Henry Phillips.

A Delicious Punch

8 oz. citric acid crystals.
6 pounds sugar.
Juice of 2½ dozen oranges.

Pour a quirt of boiling water over acid crystals and let stand until

thoroughly dissolved. Boil a bunch of mint and strain and add to mixture keep adding water until diluted sufficiently, add block of ice and serve. This serves eighty people.

Mrs. W. E. Morrison.

Acid Recipe

Put 12 pounds fruit in a stone jar, cover with 2 quarts boiling water, let it remain 48 hours. Strain off. Then add 3 oz. tartaric acid, then to each pint of juice put 1 pint of sugar. Stir until it dissolves and let remain in same jar a few days 'till thorough fermenting and bottle. The muskadines will have to be mashed before putting water in. Always add 2 or 3 pints of sugar to the acid after made.

—Mrs. Georgia Morrison.

Fruit Punch

5 lemons (juice)
5 oranges (juice)
1 pint strawberries (juice)
1 pound sugar
1 can grated pineapple
½ pint maraschino cherries
1 quart appollinaris water
1 cup strong tea

Boiling water sufficient to make 1½ gallons liquid. Boil sugar and 1 cup water 5 minutes, add other ingredients, pour over crushed ice and serve.

—Mrs. Eugene Robbins, Sr.

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BREADS

BREADS

"She looketh well to the ways of her household
And eateth not the bread of idleness."

—PROV. 31:27.

Bread Sticks

1 pine corn meal
1 egg
1 teaspoon soda
2 tablespoons melted lard
Sour milk
1 teaspoon salt

Mix meal, salt, soda, then sour milk enough to make consistency of pound cake batter; add melted lard and egg. Have bread stick pan well greased and piping hot, bake in a hot stove.

—Mrs. J. W. Rountree.

Beaten Biscuits

2½ pints Omega flour
1 kitchen spoon lard
1 cup sweet milk
1 teaspoon salt

Mix well and beat until dough blisters. Roll out, not too thick, cut desired size, stick with fork and bake in moderate oven.

—Mrs. Walton Callen.

Light Bread

Liquid yeast
4 Irish potatoes
1 quart water
2 tablespoons sugar
3 tablespoons Omega flour
1 tablespoon salt

Boil Irish potatoes in one quart water and when cool enough peel and mash well, to this add sugar, flour, salt and mix well. Pour on this the water from the potatoes and add enough warm water to make 2 quarts. Let this rise one night, place in a jar and keep in the ice box. This will keep fresh for a week. To make rolls, make out as biscuits, adding a little sugar and enough lard to make your quantity of flour used rich and soften with liquid yeast.

—Mrs. P. G. Bennett.

Boston Brown Bread

1 cup meal
1 cup Omega flour
1 cup graham flour
½ cup molasses
1 teaspoon soda
½ teaspoon salt
2 cups buttermilk
1 cup seeded raisins

Mix meal, flour, salt, then molasses with the soda and buttermilk and raisins. If you like the bread sweeter a whole cup of molasses may be used. Steam 3 hours, the steamer must not be opened or bread will be heavy.

—Mrs. Cliff Morrison.

Biscuits No. 2

1 pint Omega flour
1 teaspoon salt
2 teaspoons Clabber Girl B. P.
1 tea cup milk
1 heaping teaspoon lard or butter

Melt lard and add to milk. Sift flour, salt and baking powder together, stir in milk and lard. Add a little flour if necessary to roll, cut into biscuits and bake in a quick oven.

Milk Yeast—Light Bread

1¾ cup sweet milk
½ cup sifted corn meal
1 cup cold water
1 kitchen spoon sugar
1 teaspoon salt
1 pint sifted Omega flour

The evening before starting bread by bringing to boil ¾ cup sweet milk, remove from fire and add ½ cup sifted corn meal, beating until smooth. Set in warm place over night. Next morning early bring to boil 1 cup sweet milk, add to this 1 cup cool water, 1 kitchen spoon sugar, 1 teaspoon salt, 1 pint sifted Omega flour and the scalded meal prepared the night before; beat all well and set in vessel of water kept warm enough to just bear the hand in. Cover with heavy cloth to keep warm and let stand until yeast has about doubled its size and foams like beer.

5 scant teaspoons salt
2½ quarts Omega flour
1 cup lard

Sift into mixing bowl 2½ quarts flour, 5 scant teaspoons salt, pinch of soda, add the risen yeast, 1 cup lard, and enough warm water to make good dough, work well, make into loaves brush over with melted lard, and set in warm place to rise; when about doubled in size bake. This quantity of yeast will make more or less bread as wanted.

—Mrs. Marshall Eskridge.

Buttermilk Biscuits

1 quart Omega flour
1 pint milk
1 teaspoon soda
4 tablespoon lard
1 teaspoon salt

Sift soda and salt in Omega flour, mix lard thoroughly with Omega flour, then add milk. Knead to a smooth dough. Sprinkle board with Omega flour and roll to ½ inch thickness, cut with small biscuit cutter. Bake in a quick oven.

—Mrs. Charley Irwin.

Breakfast Muffins

2 eggs
1 tablespoon butter
1 cup milk
1 tablespoon sugar
Pinch of salt
1 teaspoon Clabber Girl B. P.
Omega flour

Mix milk, eggs, sugar, salt together then add enough flour to make a batter not too stiff, with the baking powder. Bake in a hot oven for 10 minutes. Sugar can be left out if preferred.

—Mrs. Walton Callen.

Blueberry Muffins

1 egg
¾ cup milk
2 cups sifted Omega flour
4 teaspoons baking powder
¼ cup sugar
½ teaspoon salt
4 tablespoons melted butter or other fat
1 cup blueberries or huckleberries, washed and dried

Beat the egg slightly, add the milk, and then add this mixture to the sifted dry ingredients, reserving about 2 tablespoons of flour for coating the berries. Add the berries after they have been floured, and the melted fat. Stir until mixed, but do not beat. Pour the batter into well-greased muffin tins and bake for about 30 minutes in a moderately hot oven (400°F.). Serve hot.

—Mrs. John L. Morgan.

Coffee Bread

Light bread dough
2 cups sugar
1 cup butter
2 eggs
Sprinkle of sugar and cinnamon
(1 cup of currants if desired)

Take a piece light bread dough, the size of a large loaf, knead with this sugar, butter, eggs, (1 cup of currants if desired) mix all together, kneading in sufficient flour to work well. Let rise, divide in three parts, roll to one inch thick, lay in baking pan, let rise until 1½ inches thick, butter top, sprinkle with sugar and cinnamon and bake in hot oven. Serve with coffee.

—Mrs. J. W. Rountree.

Egg Bread

1 pint corn meal
1 teaspoon salt
1 teaspoon soda
1 pint butter-milk (not fresh)
2 eggs
1 tablespoon hot melted lard

Sift meal, salt and soda together, stir in the buttermilk, then add eggs and last the melted lard, beating thoroughly and quickly. Bake in hot greased muffin rings or skillet.

—Mrs. Welch.

Flour Muffins

1 egg
1 cup sweet milk
1 tablespoon melted butter
1 cup Omega flour
½ teaspoon salt

—Mrs. Welch.

Beat eggs, add milk and butter, then flour sifted with salt. Beat just enough to thoroughly mix, and bake in a hot greased muffin rings in a quick oven.

French Pancakes

Spread large pancake with jam or jelly, fold over, sprinkle with powdered sugar and serve hot.

USE OMEGA FLOUR

French Fried Toast

½ loaf bread
1 cup milk
2 eggs
½ cup sugar

Slice bread and trim, beat eggs lightly. Add milk and sugar. Dip each slice in mixture and fry as batter cakes.

—Mrs. C. P. Morrison.

Graham Crisps

2 cups Graham flour
1 teaspoon salt
1 tablespoon sugar
1 cup stiff cream

Mix and knead well together, roll thin, cut like biscuits and bake in a slow oven.

—Mrs. Welch.

Hot Water Hoe-Cake

1 pint meal
Pinch salt
Boiling water

Sift together meal, salt and add boling water to make smooth batter. Heat frying pan, grease with lard, put kitchen spoon full of batter to hoe-cake, let brown, turn over brown. Serve hot.

—Mrs. Charley Irwin.

Lunch Rolls

1 cup milk
½ yeast cake
2 tablespoons butter
1 teaspoon salt
2 tablespoons sugar
3 or 4 cups full Omega flour

Scald milk, add butter and salt, cool. Mix sugar and yeast, dissolve in lukewarm water. Add to cooled milk. Add flour until no more can be worked in with spoon. Cover and let rise until light. Turn out on floured board and roll ¾ inch thick. Make into rolls and let rise. Bake in moderate oven. Makes about 2 dozen rolls.

—Mrs. Emma Jones Workman.

Fleischmann's Parker House Rolls

1 cake Fleischmann's yeast
1 pint milk
2 tablespoons sugar
4 tablespoons lard or butter
1 teaspoon salt
2 pints Omega flour

Dissolve the yeast cake in the milk which has been scalded and cooled to lukewarm, add sugar, lard or butter (melted), salt, and 1½ pints of Omega flour. Beat until smooth. Cover and then let rise in a warm place one hour or until light, then add remainder of flour or enough to make a dough. Knead well. Place in greased bowl, cover and place in a warm place for about one and one half hours or until double in bulk. Roll out ¼ inch thick. Cut with biscuit cutter and place in well greased biscuit pan. Cover and let rise until light, about three quarters of an hour. Bake ten minutes in hot oven.

—Mrs. R. M. Rountree.

Nut Bread

1 egg
1 cup sugar
1 cup sweet milk
1 teaspoon salt
1 cup nuts
4¼ cups Omega flour
4 teaspoons Clabber Girl baking powder

Mix well all ingredients and let stand 20 minutes in two pans 9 inches long, four and three quarters inches wide, and three inches deep. This amount fills these two pans; cover top of loaves with melted butter, bake in moderate oven until done (use ½ cup flour to knead in soft dough).

—Mrs. Leonard Margan.

Parker House Rolls

3 pints sifted flour
3 eggs
½ cup sugar
1 cup boiled sweet milk
1 cake Fleischmann's yeast

—Mrs. R. M. Rountree.

At 11 o'clock put milk on to boil, beat eggs and sugar together. Dissolve yeast in two tablespoons water, cool milk to blood heat, put flour in bowl, pour mixture in middle of flour. Do not stir, put away in a warm place until two o'clock, then mix together with teaspoon of salt and tablespoon of melted lard, set in a warm place until 4 o'clock, then work hard for five minutes, roll half inch thick, spread with a tablespoonful melted butter, fold over in a warm place until six o'clock and bake in moderate oven. Serve hot with butter.

Raisin Bread

⅓ cup butter
½ cup sugar
1 cup milk
3 cups Omega flour
1 cup chopped rasins
1 teaspoon salt
2 heaping teaspoons Clabber Girl Baking Powder

Dredge raisins with about ½ cup of the flour—Cream butter and sugar, then add milk, alternately with one cup of flour then the balance of flour sifted again with salt and baking powder. Bake in greased pan about three quarters of an hour.

—Mrs. W. H. Welch.

Clabber Girl Nut Bread

3 cups sifted Omega flour
½ cup sugar
1 teaspoon Clabber Girl B. P.
1 cup chopped nuts
½ cup milk
1 egg, beaten
3 tablespoons melted butter

Sift together the dry ingredients and add the nut meats. Add milk mixed with butter, eggs and shortening. Beat well. Pour into a large loaf pan, well greased; bake one hour in moderate oven.

Any kind of nuts may be used and brown sugar if desired. Bread is better when allowed to cool as nut flavor is more pronounced.

USE OMEGA FLOUR

Ice Box Rolls

1 quart sweet milk
¾ cup lard
1 cup sugar
1 tablespoon salt
1 yeast cake
2 quarts Omega flour
1 teaspoon soda
1 teaspoon Clabber Girl B. P.

Mix sweet milk, lard and sugar and let come to boiling point, then cool. When lukewarm dissolve in mixture, yeast cake and salt. Beat in one quart flour and set to rise three hours.

Sift together rest of flour, soda and baking powder and work well into dough. This may then be put into ice box until needed. When ready to use, take out all or a portion as needed, let rise and start in a cold oven.

—Mrs. Ed Holroyd.

Banana Bread

½ cup butter
1 cup sugar
4 lg. bananas, mashed
2 eggs, beaten separately
2 cups Omega flour, sifted three times
½ teaspoon salt and
1 teaspoon soda, sifted together

Cream sugar and butter until puffy; add well-beaten yolks of eggs; mash bananas, and stir in; add flour, soda and salt; fold in egg whites which have been beaten until stiff. Have oven thoroughly heated, turn to moderate heat, and bake slowly at even heat for (1) hour or until amount makes 4 small loaves.

—Mary Kenan Calhoun.

Rusks

1 pint boiled milk
1 tablespoon salt
½ cup yeast
Omega flour
Heaping tablespoon lard
1 cup sugar
1 egg

Boiled milk, cool down to luke warm, add salt, yeast, then stir enough flour to make a thick batter; beat well and cover with dry flour and let stand all night. The next morning add a heaping tablespoon of lard, one sup sugar well beaten with yolk of an egg and work into stiff dough. In an hour of two make into rolls and crown into a pan. Beat together whites of one egg and a little sugar; spread over the top of rolls and bake in a slow oven at least one hour and a half. Three things must be exactly right, quality of yeast, lightness of dough and heat of oven.

—Mrs. E. Byrne.

Spoon Bread

1 pint sweet milk
1 teaspoon salt
1 tablespoon butter
3 eggs
1 cup corn meal
1 teaspoon Clabber Girl baking powder

Scald sweet milk. Mix as any bread, adding whites last, beaten stiff. Bake in quick oven.

—Mrs. C. P. Morrison.

Sweet Potato Biscuits

¾ cup boiled mashed sweet potato
2-3 cup milk
4 tablespoons melted butter
1¼ cups Omega flour
4 teaspoons Clabber Girl baking powder
1 tablespoon sugar
½ teaspoon salt

Mix sweet potato, milk and butter. Add remaining ingredients, sifted together, to make soft dough. Turn out on floured board; toss lightly until outside looks smooth. Roll out ½ inch thick; cut with floured biscuit cutter. Place on greased pan. Bake in hot oven at 450°F. about 15 minutes.

—Mrs. Henry K. Phillips.

Spoon Bread

2 lg. kitchen spoons of meal
1 pint sweet milk
Boiling water
Small lump of butter or lard

Mix meal in boiling water and cook until it is like mush, put one pint of sweet milk on the stove and before it boils, add a small lump of butter. Beat an egg into the mush then add milk and butter and teaspoon of baking powder, then bake in oven.

—Mrs. W. C. Phillips.

Sweet Gems

2 eggs
1 pint sweet milk
Butter size of an egg
3 cups Omega flour
½ cup sugar
2 teaspoons Clabber Girl baking powder
1 teaspoon salt

—Mrs. W. H. Welch.

Tea Rolls

1 cake Flischman's yeast
½ cup milk
½ cup luke warm water
1 tablespoon sugar
2 tablespoons lard or melted butter
3 cups sifted Omega flour
½ teaspoon salt

Dissolve the yeast and sugar in the luke warm liquid. Add lard or butter and half of flour. Beat until smooth. Add rest of flour or enough to make a moderately firm dough and the salt. Knead thoroughly. Roll out and shape as Parker House rolls. Place in a well greased, shallow baking pan, cover and set to rise in a warm place, free from draft, for about two hours. When light bake in a hot oven ten minutes.

—Mrs. Leonard Morgan.

Waffles

1 pint of buttermilk
½ teaspoon soda
½ teaspoon salt
½ teacup melted lard
2 eggs
Omega flour

Use enough Omega flour to make a batter like thick cream with above ingredients.

—Mrs. L. J. Moore.

USE OMEGA FLOUR

Flour Muffins

2 eggs
½ cup sugar
1 tablespoon butter
2 tablespoons Clabber Girl B. P.
1 quart Omega flour (light)
Sweet milk

Beat eggs thoroughly, add sugar, continue beating, add milk, butter, flour, last baking powder. Have batter thick like cake, if desired real sweet add more sugar.

—*Mrs. Mary Ann Traylor, Uniontown, Ala.*

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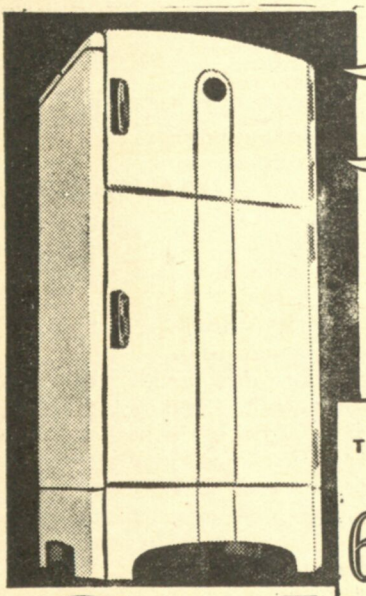

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SELMA ALABAMA

CAKES and ICINGS

CAKES AND ICINGS

"The smile of the hostess is the cream of the feast."

Angel Cake

11 egg whites
1½ cup granulated sugar
1 cup Omega flour
1 rounding teaspoon Clabber Girl baking powder
1 teaspoon vanilla extract

Sift baking powder and flour together six times. Whip the whites to a stiff froth. Mix in the sugar lightly, then mixture of flour and baking powder, finally vanilla. Bake forty minutes in moderate oven and use an ungreased pan. After baking turn cake upside down in pan and let cool. It will then come out perfect.

—Jessie Hobbs Morrison.

Angel Food Cake

12 egg whites
1¼ tumblers sugar (after sifted)
Omega flour (after sifted)
1 teaspoon cream of tartar

Beat eggs slightly and add the cream of tartar, then beat stiff and fold in sugar and flour. Never grease pan. Can use paper off of butter in pan.

—Mrs. R. M. Rountree.

Large Angel Food Cake

1⅔ cups egg white
1⅔ teaspoons cream tartar
2⅙ cups sugar
1⅔ cups Omega flour (once sifted then measured) sift four times
¼ teaspoon salt
¾ teaspoon vanilla

Beat eggs with salt, until foamy, add cream tartar, and continue beating until eggs are stiff enough to hold thin shape; fold in sugar little at a time, and fold in flour same way adding vanilla; pour into an ungreased, large cake pan, and bake in a slow oven an hour and ten minutes. When done, invert pan until cake is cold.

—Mrs. D. C. Russell.

Chocolate Frosted Devil's Food Cake

2 cups Omega flour
2 teaspoons baking powder
½ teaspoon soda
½ cup butter
1 cup sugar
2 egg yolks
3 squares Baker's chocolate (melted)
1¼ cups milk
2 egg whites stiffly beaten

Sift flour and measure, add baking powder and soda and sift three times. Cream butter well, add sugar gradually and cream together until light and fluffy. Add yolks, then chocolate. Blend. Add flour alternately with milk little at a time, beating until smooth. Add vanilla; fold in egg whites. Bake in 9-inch layer pans (greased) in moderate oven (350°F.) 30 minutes. Put together with raw chocolate icing, using 4 tablespoons coffee in which to melt chocolate (3 squares).

—Mrs. M. H. Morrison.

Brown Stone Front

5 eggs
2½ cups sugar
1 cup butter
3½ cups Omega flour
1 teaspoon soda
1 cup buttermilk
1 cup grated chocolate
2 teaspoons vanilla

Dissolve soda in teaspoon hot water and add to milk. Mix as any other cake. Bake in layers and put icing between layers.

—Mrs. J. G. Chisolm.

Rochester Chocolate Cake

¼ cup butter
1 cup sugar
2 squares unsweetened chocolate
2 eggs
½ cup milk
1⅓ cups Omega flour
3 teaspoons Clabber Girl baking powder
½ teaspoon salt

Cream butter and sugar then add melted unsweetened chocolate, eggs then flour with the baking powder and salt. Alternating a little flour then some milk until you have a smooth batter. Flavor with vanilla. Bake in biscuit pan in a moderate oven for 15 minutes. Cover with marshmallow frosting.

—Mrs. Leonard Morgan.

Cherry Cake

1 cup butter
2 cups sugar
1 cup cherries
1 cup cherry juice
1 cup pineapple preserves
5 cups Omega flour
4 teaspoons baking powder
Pinch salt
4 eggs

Mix as any other cake, only using 1 cup of cherry juice instead of milk.

Chocolate and Cocoanut Cake

2 cups sugar
1 cup butter
4 egg whites
1 cup milk
3½ cups Omega flour
7 egg yolks
1 teaspoon soda
2 teaspoons cream of tartar
½ cup grated chocolate

Mix as usual for cup cake. If not enough chocolate to suit taste, increase amount of chocolate and decrease flour.

Icing with cocoanuts for above cake:

1 pound sugar—enough water to dissolve.
Whites of 3 eggs—well beaten.
1 cocoanut—grated

Boil sugar and water until it ropes. Pour gradually over the eggs and beat until almost stiff, then add cocoanut and spread between layers of chocolate cake.

—Mrs. Goldsby King.

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(Mail your request—See other side)

"Sample" Baker's Chocolate recipes from our new recipe book!

CHOCOLATE PEPPERMINT CAKE

(1 egg)

2 cups sifted Swans Down Cake Flour
1 teaspoon soda
½ teaspoon salt
⅓ cup butter or other shortening
1¼ cups sugar
1 egg, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
1 teaspoon vanilla
½ cup thick sour cream
¾ cup sweet milk

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly; then chocolate and vanilla and blend. Add about ¼ of flour and beat well; then add sour cream and beat thoroughly. Add remaining flour, alternately with milk, beating after each addition until smooth. Turn into two greased 9-inch layer pans and bake in moderate oven (350° F.) 30 minutes, or until done. Spread Peppermint Frosting between layers and over cake. Decorate with a border of chocolate flakes. Double recipe for three 10-inch layers.

PEPPERMINT FROSTING

Combine 2 egg whites, 1½ cups sugar, 5 tablespoons water, and 1½ teaspoons corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Add bit of red coloring—only enough to tint a delicate pink. Remove from boiling water; flavor to taste with oil of peppermint (only a few drops are necessary). Beat until thick enough to spread. Spread on cake. While frosting is still soft, but cold, sprinkle chocolate flakes around top of cake to form 1-inch border.

For chocolate flakes, scrape Baker's Unsweetened Chocolate, holding knife at right angles to chocolate and scraping downward.

REGAL CHOCOLATE SAUCE

2 squares Baker's Unsweetened Chocolate
6 tablespoons water
½ cup sugar
Dash of salt
3 tablespoons butter
¼ teaspoon vanilla

Add chocolate to water and place over low flame, stirring until blended. Add sugar and salt and cook until sugar is dissolved and mixture very slightly thickened, stirring well. Add butter and vanilla. Makes 1 cup.

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"BAKER'S FAMOUS CHOCOLATE RECIPES"

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GENERAL FOODS, DEPT. CC

BATTLE CREEK

MICHIGAN

1978-A Ptd. in U.S.A.

Chocolate Cake

PART ONE:
- 5 tablespoons sugar
- 8 tablespoons grated chocolate
- ½ cup sweet milk

PART TWO:
- 3 eggs
- 1½ cups sugar
- ¾ cup butter
- ½ cup sweet milk
- 2 heaping cups sifted flour
- 1 teaspoon soda
- 2 teaspoons cream of tartar

Take part one place on fire and let boil until thick and smooth, stirring all the time. Let cool. Cream butter and sugar, add beaten eggs, flour into which has been sifted the soda and cream of tartar, and last the chocolate mixture—No. 1. Bake in layers and put together with chocolate or white icing.

—Mrs. Marshall Eskridge.

Crotan Sponge Cake

A favorite cake recipe of Mrs. William H. Strider

- 1 pound Omega flour
- 1 pound sugar
- ½ pound butter
- ¾ cup sweet milk
- 6 eggs
- 2 sm. teaspoons Clabber Girl
- 2 teaspoons of either vanilla or lemon flavoring

Cream one half of the sugar with the yeliows of the eggs. Cream other half of the sugar with butter. Mix these two together. Add baking powder to the flour. Sift flour alternately with the milk to the creamed butter, sugar, and eggs and mix well. Fold in stiffly beaten whites of eggs. Add flavoring. Bake one hour in moderate oven in a tube cake pan.

Date Cake

- 1 cup chopped dates
- 1 teaspoon soda
- 1 cup sugar
- 1 tablespoon butter
- 1¼ cup Omega flour
- 1 cup boiling water
- 1 egg
- ½ cup nut meats

Pour boiling water over dates, add soda. Let stand five minutes. Make cake butter and add dates. Butter should be soft. Bake in moderate oven 45 minutes.

—Katheryn Morrison.

Date Cake

- 1 pound dates
- 1 cup nut meats
- 3 tablespoons Omega flour
- 1 teaspoon Clabber Girl B. P.
- 2 eggs
- 1 teaspoon vanilla
- 1 cup sugar

Sift flour with baking powder and use one tablespoon to rub on dates after seeding and chopping them. Mix eggs beaten together, sugar and flour, then nuts and then dates and vanilla. Bake slowly.

—Mrs. Mel Morrison.

USE OMEGA FLOUR

Devil Cake

Cream together ½ cup butter and 1 cup sugar and yolks of 2 eggs. When light add ½ cup grated chocolate, melted in 2 tablespoons hot water; add ⅔ cup sweet milk in which 1 teaspoon soda has been dissolved. Add 2 cups Omega flour in which 1 level teaspoon of baking powder has been sifted. Lastely add the whites well beaten and 1 teaspoon vanilla. Bake in layers and put together with icing.

—Mrs. J. W. Rountree.

Economical Cake

1 large cup sugar
½ cup butter
1 cup sour cream or milk
3½ cups Omega flour
1 teaspoon soda
2 teaspoons cream tartar

Mix in usual manner.

—Miss Lizzie Morgan

Grand Duke Cake

2 cups sugar
1 cup butter
4 cups Omega flour
2 teaspoons Clabber Girl B. P.
1 cup sweet milk
6 egg whites

Cream sugar and butter. Add flour (sifted with baking powder), alternately with milk, beat egg whites stiff and fold in flavor with vanilla. Cook in three layers and to ⅓ of butter add 1 tablespoon molasses, 1 teaspoon cinnamon, ½ teaspoon cloves, 1 cup of chopped raisins—this is middle layer. Put together with this filling. Take the water from cocoanut, juice of 1 lemon, 1tablespoon corn starch, work corn starch into little cold water then add 1 cup of boiling water, after it boils add 1 cup sugar and 2 cups of grated cocoanut, boil until thick and spread between layers. Ice. Delicious.

—Mrs. W. B. Moore.

Fudge Cake

2 cups sugar
1 cup butter
4 eggs
4 tablespoons cocoa
1⅓ cups Omega flour
¼ cup milk
2 teaspoons vanilla
2 cups nuts

—Florence Phillips Rice.

Cream butter and sugar, beat eggs well and add, sift flour, salt, cocoa and add alternately with the milk. Add vanilla and chopped nuts. Bake in a barely temperature over for 20 to 30 minutes. Cut in squares while hot.

Pecan Loaf

1 quart pecan meats
2 packages seeded dates
1 cup Omega flour
2 teaspoons Clabber Girl B. P.
½ teaspoon salt
1 cup sugar
4 eggs

Beat eggs separately, mix with other ingredients and bake in slow oven.

Mary McCurdy Tavel Holroyd

Mrs. Lloyd Towne's Glorified Fudge Cake

3 whole eggs
2 squares Baker's chocolate
1 cup sugar
⅔ cup Omega flour
½ stick butter
⅛ teaspoon baking powder
1 cup nuts
1 teaspoon vanilla

Melt butter and chocolate. Add sugar and eggs and beat well. Into this, sift flour, baking powder and soda. Pour into shallow pan, and bake in very slow oven. When done, and while hot, cover with marshmallows, turn out the gas, and leave in oven until marshmallows are soft. When cool, and while still in the pan, cover cake and marshmallows with a rich chocolate icing. When cold cut in squares.

—Miss Janie Nelson.

Fruit Cake

¾ pound Omega flour
½ pound browned flour
½ pound butter
½ pound sugar
½ lb. pecans, cut small
½ glass grape juice
½ glass brandy or whiskey
1 small cup rose water
6 eggs
2 pounds raisins
2 pounds currants
1 pound citron
½ lb. crystallized pineapple
1 lb. almonds, bleached or parched
1 tablespoon melted chocolate
½ teaspoon each: all-spice, cinnamon, nutmeg, cloves

Mix fruits and nuts and soak all night in rose water and grape juice. In morning sift on this the white flour and mix. Beat egg very light, add sugar and creamed butter and browned flour. Mix thoroughly, add fruit, and last the brandy. Bake very slowly.

—Mrs. Marshall Eskridge.

Fruit Cake No. 4

1 pound butter
3 boxes raisins
1½ pound Omega flour
1½ pound sugar
1 package figs
3 pieces pineapple
1 pound pecans
½ pound citron
10 eggs
2 nutmegs
1 tablespoon cinnamon
1 teaspoon all-spice
1 bottle cherries
½ tea cup wine
1 apple
1 cup molasses
1 box dates
1 cup jam

Any jams may be added. Cream butter and sugar, add eggs and flour. All fruits should be floured before adding to the dough. Steam four hours, and dry out with a very low fire for two hours.

—Mrs. Loyd Reavis.

USE OMEGA FLOUR

Fruit Cake

2 pounds Omega flour
2 pounds sugar
1 pounds butter
3 pounds raisins
3 pounds currants
1 tumbler warm water or coffee
2 teaspoons soda dissolved in cup molasses
3 pounds citron
1 cup cream
14 eggs
1½ tablespoon cinnamon
2 tablespoons nutmeg
1½ tablespoons all-spice
1½ tablespoons cloves

Mix and bake.

—Mrs. J. W. Rountree.

Fudge Cake

2 sqs. chocolate or ½ cup cocoa
½ cup butter
1 cup sugar
3 eggs
¾ cup Omega flour
½ teaspoon salt
1 teaspoon Clabber Girl B. P.
1 cup chopped nuts
1 teaspoon vanilla

Melt chocolate over hot water. Add this to the creamed butter and sugar. Beat yolks until thick and add to creamed butter mixture. Sift Baking powder and flour several times and combine. Add flavoring and nuts and beaten whites folded in last. (Do not beat whites until dry. Bake in 375°F. oven for about 30 minutes.

—Ruth Russell.

Dried Apple Fruit Cake

2 cups dried apples cut fine and measured afterward
3 cups molasses
4 eggs
⅔ cup butter
1 teaspoon soda dissolved in 1 tablespoon water
1 teaspoon cinnamon
1 teaspoon all-spice
1 teaspoon grated nutmeg

Sufficient Omega flour to make a stiff batter. Add a few raisins, fig preserves, and a little chocolate to batter. Soak apples in water over night, in morning squeeze out water, and add molasses and spices. Let this mixture cook slowly for two hours, or until reduced to about one-third original quantity. When cool, add other ingredients and bake in loaf.

—Mrs. R. M. Rountree.

Japanese Fruit Cake

Make 2 layers of spice cake and ice with this filling:

Juice of 1 lemon and
Juice of one orange
1 cup of nuts
1 cup cocoanut
2 cups sugar
2 tablespoons flour
1 cup water

Cook until thick.

—Mrs. W. E. Morrison.

White Fruit Cake No. 1

1 pound sugar
1 pound Omega flour
½ pound butter
12 eggs
2 teaspoons baking powder
¼ lb. crystallized cherries
¼ lb. chrystallized pineapple
2 small grated cocoanuts
1 lb. blanched almonds (split)
1 lb. citron in small pieces
1 glass of wine
Cinnamon or all-spice may be used or may flavor with extract.

Whites and yolks beaten separately, cream butter and sugar together. Dredge fruit with flour. Fruit will not settle if put in with flour as it has the same effect of dredging. One pinch of cinnamon and one of all spice if liked; if not flavor with few drops of almond, vanilla and lemon extracts, each.

—Mrs. Russell Jones.

White Fruit Cake No. 2

1 cup butter
2½ cups sugar
4 cups Omega flour
1 grated cocoanut
1 lb. citron cut in small pieces
½ pound almonds, beaten fine
½ grated nutmeg
½ teaspoon mace
1 teaspoon cinnamon
½ cup brandy
1 teaspoon extract lemon
candied orange peel
1 cup sweet milk
Whites of 8 eggs
1 teaspoon soda
2 teaspoons cream of tartar

Mix as in White Fruit Cake No. 1.
Dissolve soda in a little hot water and add the last thing.

White Fruit Cake No. 2

1 cup butter
2½ cups sugar
4 cups Omega flour
1 cup sweet milk
8 egg whites
1 teaspoon soda
2 teaspoons cream of tartar
2 grated cocoanuts
1 lb. citron, cut fine
½ lb. almonds, beaten fine
½ grated nutmeg
½ lb. mace
1 teaspoon cinnamon
½ cup brandy
1 teaspoon lemon extract
Candied orange peel

Mix soda in little water and add last.

—Mrs. J. W. Rountree, Sr.

Soft Ginger Bread

1 cup sugar
1 cup molasses
1 cup butter or ⅔ cup lard
1 tablespoon ginger
3 eggs
1 cup buttermilk
1 teaspoon soda
4 teacups sifted Omega flour

Mix as any other cake, except dissolve soda in milk then add that to the ingredients.

—Mrs. R. M. Rountree.

USE OMEGA FLOUR

White Fruit Cake

1 cup butter
3 cups Omega flour
2 cups sugar
6 egg whites
¼ pound figs
¼ pound citron

Mix as any other cake. Bake in jelly cake tins, and when done (while still hot) put between the layers the following filling:

¼ lb. blanched chopped almonds
3 egg whites, beaten stiff
1 teaspoon lemon juice
¼ lb. seeded raisins
¼ preserved ginger
1 cup XXXX sugar

Ice cake by mixing together the following:

1 egg white (whipped)
Juice of ½ lemon
1 cup XXXX sugar

Perfectly grand!

—Mrs. J. S. Fithie.

Ginger Bread

3 eggs
1½ cup sugar
1 cup molasses
1 cup butter or lard
4 cups Omega flour
1 teaspoon soda in
1 cup buttermilk
1 teaspoon each, cinnamon, cloves and spice

—Mrs. J. W. Rountree.

Sour Milk Gingerbread

1 cup brown sugar
1 cup molasses
¾ cup fat (lard or butter)
1 cup sour milk
1 teaspoon soda
1 teaspoon Clabber Girl baking powder
2 tablespoons of ginger
½ tablespoon cloves
1 tablespoon cinnamon
½ teaspoon salt
3 cups Omega flour
3 eggs

Cream the fat and sugar and molasses, add beaten eggs. Mix and sift dry ingredients and add alternately with milk to first mixture. Pour into well greased pan lined with oiled paper. Cook in moderate oven over 35 minutes.

—Mrs. Crawford Jackson.

Gold Cake

½ cup butter
1 cup sugar
6 egg yolks
2 cups Omega flour
1 heaping teaspoon Clabber Girl baking powder
1 orange (juice)

Mix dry ingredients, cream butter and sugar and add well beaten eggs, orange juice and flour.

—Mrs. Howard Jones.

Soft Ginger Bread

1 cup molasses
⅓ cup butter
½ cup sour milk
½ teaspoon salt
1 egg, beaten well
2 cups flour
1¾ teaspoons soda
2 teaspoons ginger

—Mrs. R. M. Rountree, Jr.

Graham Cracker Cake

1 10c box graham crackers, rolled
2 eggs beat separate
1 cup sugar
1 teaspoon baking powder
1 cup sweet milk
½ stick butter

Cream butter, sugar and eggs together, then cracker crumbs, then fold in egg whites.

FILLING

¾ cups sugar
1 cup sweet milk
2 eggs
1 pound butter
1 teaspoon corn starch

Cook until thick, then add 1 cup nuts, serve with whipped cream.

—Mrs. T. B. Woods.

Soft Ginger Bread

5 eggs
5 cups Omega flour
1 cup butter
1 cup sour milk
½ pint molasses
2 cups sugar
1 teaspoon soda
Ginger to taste

Serve with mint sauce.

—Mrs. Julia Kenan Fithie.

Hickory-Nut Cake

4 eggs
3 cups Omega flour
2 cups sugar
½ cup butter
1 cup milk
2 teaspoons Clabber Girl baking powder
1 cup Hickory nuts

Jelly Roll

1 cup Omega flour
1 cup sugar
4 tablespoons cold water
3 eggs
2 teaspoons cream of tartar
1 teaspoon soda

Mix soda in flour. Beat eggs, add other ingredients and beat all for five minutes. Bake in a large pan. Spread with jelly and roll while hot.

—Copied.

USE OMEGA FLOUR

Jam Cake

1 cup sugar
¾ cup butter
1½ cup flour
3 eggs
1 cup jam
Spices

Three tablespoons sour cream in which 1 teaspoon soda is mixed.

—Mrs. Belle Irwin.

Love Knot Cake

2½ cups Omega flour
⅔ cup butter
1 cup sweet milk
1 cup sugar
2 teaspoons Clabber Girl baking powder
2 eggs

½ cake Baker's chocolate, 1 cup sugar, 2-3 cup sweet milk, boiled until smooth. Cool, and mix with above batter. Bake in layers and use either chocolate or caromel filling.

—Isoline W. Robbins.

Lady Baltimore Cake

⅔ cup butter
2 cups sugar
5 eggs
4 cups Omega flour
½ cup milk
2 teaspoons cream of tartar
1 teaspoon soda
1 teaspoon of cinnamon, cloves, nutmeg and vanilla, lemon or almond

Cream half the sugar with the butter, beat remaining sugar with yolks of eggs and sift cream of tartar and soda twice through the flour. Beat eggs and sugar together with butter and sugar, add milk slowly and beat in flour and stiffly beaten whites of the eggs. Flavor one half with rose and onto other half beat cinnamon, cloves and nutmeg and flavor with extract. Bake two whites and two spiced layers.

—Mrs. J. G. Chisolm.

Old Fashioned Lady Cake

Whites of 15 eggs
1 pound sugar
¾ pound butter and piece of Snowdrift size of egg
2 teaspoons Clabber Girl baking powder

Cream shortening lightly, add sugar slowly. Alternate flour and egg whites which have been stiffy beaten. Use ¼ teaspoon extract of almond. Bake slowly in loaf, or moderately fast in layers.

—Mrs. Salome L. Evins.

Nut Cake

1 pound Omega flour
1 pound sugar
½ pound butter
1 wine glass whiskey
5 eggs
1 quart pecans
Spice to taste
1½ pounds raisins

—Contributed

Nut Cake

2 eggs
1 cup sugar
½ cup butter
1 cup sweet milk
1½ cup sifted Omega flour
1 cup English walnuts

When iced mark in squares and place nut on each square.

—Mary R. McIllwain.

Neopolitan Cake

½ pound butter
1 pound sugar
1 pound Omega flour
2 eggs
2 cups milk
1 teaspoon of each cloves, and cinnamon
½ pound citron
1 pound raisins
½ pound currants
2 teaspoons Clabber Girl baking powder

One cup milk to white portion, the same as above for the dark, using their yolks in the same way. Two teaspoons baking powder for each portion. Flavoring with the teaspoon of cloves and cinnamon. Icing between layers, alternate dark and light.

—Mrs. Eugene Morrison.

FILLING

1 cup raisins chopped fine
½ citron melon, shredded thin
1 small cocoanut, grated
¾ pound almonds; Make an ordinary boiled icing and beat all these into it saves the almonds.

—Mrs. J. G. Chisolm.

Milkless, Eggless, Butterless Cake

1 pound seeded raisins
1 can of pineapple
2 cups sugar
2 cups water
1 cup nuts
3½ cups Omega flour
1 teaspoon soda
1 teaspoon Clabber Girl baking powder
2 teaspoons cinnamon
1 teaspoon nutmeg
½ teaspoon cloves
1 small bottle of cherries

Place in boiler—raisins, sugar and water, heat and boil for 5 minutes then cool. Add flour and other ingredients. Bake slowly.

—Mrs. Crawford Jackson.

Pound Cake

1 pound butter
1 pound sugar
12 eggs
3 teaspoons Clabber Girl baking powder
1 pound Omega flour

Cream butter and sugar lightly together. Alternate with stiffly beaten whites and flour when mixing. Bake slowly.

—Mrs. William J. Rountree.

USE OMEGA FLOUR

Pound Cake

1 pound Omega flour
1 pound sugar
1 pound eggs
1 pound butter
3 teaspoons baking powder
2 teaspoons vanilla
Wine glass of brandy

Cream butter, add sugar, beat until light and fluffy; add yolks of eggs then flour, brandy and last the whites of eggs beaten stiff. Bake in slow oven for one hour or until cake begins to leave the sides of the pan.

—Mrs. Georgia Morrison.

Mahogany Cake

1½ cups sugar
½ cup butter
⅔ cup milk
3 cups Omega flour
3 eggs
1 teaspoon soda
1 teaspoon baking powder
½ cup grated chocolate and
½ cup milk—cooked together
1 teaspoon vanilla
½ pound English walunts

Cream sugar and butter, add eggs, dissolve soda in milk, add flour and when well mixed stir in chocolate (when cool). Add vanilla and lastly baking powder. Bake in 2 layers and ice with soft boiled icing. Put walnuts or any preferred nut between layers and on top.

—Miss Annie Bill

Scriptural Cake

During the world war I made this cake and the slices were sold at a Red Cross tea. It's very good. I've had the recipe for years. You can keep it for more years, if you wish.

1 cup butter—Judges V. 25.
3½ cups Omega flour—I Kings, IV. 22.
2 cups sugar—Jeremiah, VI. 20.
2 cups or raisins—I Samuel XXX. 12.
2 cups figs—I Samuel, XXX. 12.
1 cup of water—Genesis, XXIV. 17.
1 cup of almonds—Genesis, XLIII. 11.
Little salt—Leviticus, II. 13.
6 eggs—Isia, X. 14.
1 large spoonful of honey—Exodus, XVI. 31.
Sweet spices to taste—I Kings, X. 2.

Follow Solomon's advice for making a good boy and you will have a good cake—Prov. XXIII. 14.

Sift two teaspoons of Clabber Girl baking powder in flour, pour boiling water over almonds to remove skins. Seed raisins and chop figs. Makes one large or 2 small cakes.

—Janie Minge Nelson

Pound Cake

16 egg whites
1 pound sugar
¾ pound butter
1 pound Omega flour

Cream butter, then add sugar and then flour and eggs, alternately. Bake two hours.

—Mrs. W. E. Morgan.

Quick Coffee Cake

3 cups Omega flour
5 teaspoons Clabber Girl baking powder
1 teaspoon salt
¼ teaspoon nutmeg
¼ teaspoon cinnamon
¾ cup sugar
¼ cup crisco
2 eggs
1 cup milk

Sift all dry ingredients together. Work in crisco. Add eggs combined with milk. Stir till smooth. Pour into shallow pan rubbed with crisco. Cover with following mixture:

¼ cup crisco
1 cup brown sugar
½ teaspoon cinnamon
⅛ teaspoon salt

—Mrs. Mattie Russell Moore.

Velvet Sponge Cake

2 cups sugar
6 eggs, leaving out whites of 3
1 cup boiling water
2½ cups Omega flour
1 tablespoon Clabber Girl baking powder
6 dessert spoons of pulverized sugar

Beat the yolks a little, add the sugar and beat fifteen minutes; add the three whites and a cup of boiling water just before the flour. Flavor with lemon extract and bake in three layers putting between them icing made by adding to the other three whites of eggs, beating to a stiff froth, six dessert spoons of pulverized sugar to each egg and lemon extract to taste.

—Mrs. George Cook.

Tomato Soup Cake

1 egg
1 cup sugar
2 tablespoons shortening
1 can tomato soup
1 teaspoon soda
1 cup raisins
1 teaspoon each cinnamon, all all spice, nutmeg and cloves
½ cup nuts
1½ cups Omega flour
½ teaspoon salt

Cream sugar, shortening and egg together. Add other ingredients in order given, dissolving the soda in the soup. Place mixture in well greased pan and bake 30 minutes at 350°F. This may be iced with 2 packages cream cheese, 1 box sugar, 1 teaspoon vanilla.

—Mrs. Henry K. Phillips.

USE OMEGA FLOUR

Silver Cake

1 cup sweet milk
1 cup butter or ⅔ of Crisco
4 cups sifted Omega flour
8 Egg whites
4 level teaspoons baking powder sifted with flour
¾ teaspoons of vanilla

Cream shortening and sugar. Add milk. Add flour alternately with beaten whites. Flavor. Bake in loaf pan or in layers.

—Mrs. George Phillips.

White Sponge Cake

1¼ pounds sugar
Whites of 20 eggs
Juice of 1 lemon
10 ozs. flour
2 teaspoons cream of tartar

Beat whites until light. Add sugar, beat well and add lemon juice. Mix cream of tartar with flour and stir in lightly. Bake one hour.

—Mrs. L. I. Morgan.

White Sponge Cake

1¼ pound sugar
20 egg whites
10 ozs. Omega flour
2 teaspoons cream of tartar
1 lemon juice

Beat whites until light, add sugar, beat well. Add lemon juice, mix cream of tartar with the flour and stir in the flour lightly. Bake one hour.

—Mrs. Annie Fulford Welch.

White Sponge Cake

11 egg whites
1½ cup pulverized sugar
1 cup Omega flour
2 teaspoons baking powder

Sift flour eight or ten times. Bake in pan without grease.

—Mrs. F. C. Rountree.

Watermelon Cake

RED PART:

1 cup sugar
½ cup butter
⅓ cup sweet milk
2 cups Omega flour
4 egg whites
1 teaspoon baking powder
1 cup raisins
½ teaspoon of red fruit coloring

WHITE PART:

2 cups white sugar
1 cup butter
1 cup sweet milk
3½ cups Omega flour
8 egg whites
2 teaspoons baking powder

Be careful to keep red part around tube of pan and white around edge. It requires two persons to fill pan.

—Mrs. M. R. McIlwain.

Washington Cake (Loaf Cake)

5 eggs
4 cups Omega flour
2 cups sugar
1 cup butter
1 teaspoon soda
2 teaspoons cream of tartar
1 cup cream or sweet milk

This makes a cake very much like pound cake and much less expensive.

—Mrs. Marshall Eskridge.

White Cake

2 cups sugar
3½ cups Omega flour
1 cup butter
1 cup sweet milk
3½ level teaspoons Clabber Girl baking powder
Whites of 8 eggs

Cream shortening and sugar, add milk and flower alternately with egg white. Flavor.

—Miss Lizzie Morgan

White Cake

1 pound Omega flour
1 pound sugar
½ pound butter
15 egg whites
3 level teaspoons Clabber Girl baking powder
1 tablespoon sweet milk
1 teaspoon vanilla

Cream butter and sugar. Whip eggs lightly. Sift flour and baking powder. Mix as usual, adding milk and vanilla last.

—Mrs. Georgia Morrison.

Featherweight White Cake

1 cup sugar
½ cup butter
2 cups Omega flour
½ teaspoon salt
2 teaspoons Clabber Girl baking powder
3 egg whites
⅔ cup milk
1 teaspoon vanilla

Cream butter and sugar until light. Stir in alternately milk and sifted dry ingredients. Fold in egg white which have been beaten until stiff but not dry. Add vanilla. Bake in two layer pans. Bake in moderate oven over 350°F.

—Mrs. T. B. Woods.

White Cake

6 egg whites
1 cup butter
2 cups sugar
4 cups Omega flour
1 cup sweet milk
4 level teaspoons Clabber Girl baking powder
2 teaspoons vanilla or lemon extract

Sift flour several times with baking bowder; also sift sugar. Cream butter, add sugar and work until light. Add milk, flour and whites, then flavoring.

—Mrs. Howard Jones.

Lemon Cheese Filling

1 cup sugar
1 tablespoon Omega flour
1 tablespoon butter
2 egg yolks
Juice of 1 lemon
2 apples grated or cut fine

Mix and cook in a double boiler.

—Miss Emily Rosine Phillips.

Caramel Icing

2 cups sugar
1 teaspoon soda
1 tablespoon butter
1 cup milk
2 tablespoons Karo syrup

Mix well, and cook until soft ball forms when tested in cold water. Nuts can be added.

—Mrs. Lloyd Reavis.

Caramel Icing

2 cups sugar well moistured with sweet milk
1 teaspoon butter
1 cup sugar
1 tablespoon Karo

Put one cup of sugar on stove over slow heat to brown—at same time let the other two cups of sugar with the butter boil, then mix thoroughly, and when it ropes, remove from fire. Cool to luke warm and beat to a cream. Spread on layers.

—Mrs. J. L. Morgan.

Raw Chocolate Icing

½ cake chocolate melted in a little water over tea kettle. When soft add enough powdered sugar (rolled) to thicken. Drop in a whole egg. Flavor with vanilla. When of proper consistency, spread on cake.

—Mrs. M. H. Morrison.

Hinton Caramel Filling

Boil together until thickens, remove from fire, add teaspoon vanilla and whip until smooth. Spread on layers.

3 cups sugar
1 cup sweet milk
1 cup butter

—Isoline W. Robbins.

Lemon Jelly Filling

3 ozs. butter
4 eggs
4 lemons (juice only)
2 lemon rinds grated
¾ cup sugar

Mix well, let come to boil, stirring all the time. When cold spread between cakes.

—Mrs. Georgia Morrison.

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Chocolate Icing

2 tablespoons butter
1 egg yolk
1 cup powdered sugar
¼ teaspoon salt
1 quart of bitter chocolate

Cream butter, salt, egg yolk together. Add melted chocolate. Stir in powdered sugar and heat to a spreading consistency.

—*Mrs. T. B. Woods.*

Chocolate Icing No. 2

1 pint sweet milk
1 tablespoon butter
2 cups sugar
½ cup grated chocolate

Scald the milk—leave out enough to dissolve the chocolate. Add butter with the milk. Let boil 5 minutes. Take from fire and add 2 egg yolks well beaten, return to the stove to cook eggs, then spread.

—*Lucia Rountree.*

Pineapple Icing

One can grated pineapple, drain all the juice out, make a plain white icing, spread on cake and cover with the pineapple spread.

—*Mrs. W. E. Morgan.*

Boiled Icing

2 cups sugar
1 cup water
½ cup Karo

Boil these ingredients until it spins a thread. Remove from fire and let cool. Beat whites and pour syrup slowly over them, beating continually.

—*Lucia Rountree.*

Chocolate Icing No. 1

2½ cups sugar
8 teapsoons scraped chocolate
4 teaspoons cream

Cover sugar and chocolate in hot water. Cook until it will make soft balls in water. Add cream, cook short time longer, remove from fire, beat until it creams and spread at once.

—*Mrs. Marshall Eskridge.*

Hinton Caramel Filling

3 cups sugar
1 cup sweet milk
1 cup butter

Boil together until it thickens, take from fire adding 1 teaspoon vanilla and whip until smooth enough to spread on layers.

—*Isoline W. Robbins.*

USE OMEGA FLOUR

#4996609

Marshmallow Frosting

1 cup sugar
⅓ cup boiling water
5 marshmallows
1 egg

Put sugar and boiling water into a sauce pan, bring to a boiling point and let boil till syrup will spin in a thread, add five marshmallows cut into small pieces and let stand 2 minutes without stirring. Pour gradually while beating constantly on the white of egg beaten stiff.

—Mrs. Leonard Morgan.

Lemon Filing

2 cups sugar
2 eggs
1 teaspoon corn starch or flour
1 teaspoon water
1 teaspoon butter
2 lemons, grated and juice

Cook in double boiler.

—Mrs. W. E. Morgan.

White Icing

2 cups sugar
3 tablespoons Karo corn syrup
2 egg whites

Put sugar and corn syrup to boil with just enough water to dissolve. When it will make a soft ball when dropped in water, remove from fire and beat into well beaten egg white. When creamy spread.

—Mrs. Marshall Eskridge.

Chocolate Custard Icing

1½ cups sweet milk
½ cake chocolate
1 teaspoon butter

Place this in a double boiler, heat enough to dissolve contence, then add

3 egg yolks
1½ cups sugar
1 tablespoon Omega flour

Cream this into the first mixture, when done if desired add vanilla.

—Mrs. Jack Phillips.

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COOKIES

COOKIES

"Sweeter than the sugar plum that ripens on the tree,
With dainty flavoring of spice and musky rose merie."

Boston Mallows

8 egg yolks
½ cup pulverized sugar
½ cup butter
2 tablespoons Clabber Girl B. P.
¾ cup milk
1 cup Omega flour
½ cup corn starch

Bake in small gem tins.

—Copied.

Brown Sugar Cookies

2 cups brown sugar
2 eggs
1 cup nuts
1 stick of butter or
¼ pound butter
2 cups Omega flour

Beat eggs and add sugar, butter, flour then nuts. Pour in a well greased pan and cook in a moderate oven. When done cut in squares.

—Miss Emily Rosine Phillips.

Butter Fingers

2 cups flour
½ teaspoon Clabber Girl baking powder
4 pounds XXXX sugar
1½ sticks butter
1¼ cups pecans (rolled)
1 teaspoon water
1 teaspoon vanilla

Cream butter, add sugar, part flour, vanilla, rest of flour and nuts. Roll shape of fingers and bake in quick oven.

—Mrs. R. M. Rountree, Jr.

Cocoanut Dainties

To a package of dried grated cocoanut add enough Eagle brand condensed milk to drop from end of spoon without spreading. Drop on greased pan and bake in medium oven until brown.

—Mary Fair Rust.

Brown Sugar Cookies

1½ cups brown sugar
1 cup shortening
2 eggs
4 cups Omega flour
1 cup nuts
1 cup raisins
1 teaspoon soda
3 tablespoons boiling water

Cream sugar and shortening, mix in well beaten eggs. Add flour and soda dissolved in the boiling water. Last thoroughly mix in nuts and raisins. Drop by spoonsfull onto well greased tins. Cook in hot oven until brown.

—Mrs. Ed Holroyd.

Glorified Brownies

1 stick butter
1 cup sugar
1 cup Omega flour
2 eggs
1 teaspoon Clabber Girl B. P.
2 squares of melted chocolate
1 teaspoon vanilla
1 cup pecans
1 dozen marshmallows

Cream butter and sugar, add beaten eggs and vanilla and beat well; add melted chocolate, sift flour and baking powder; rub nuts into flour, add to mixture—makes very stiff batter. Cook in square cake pan for 30 minutes in moderate oven. Dot with marshmallows, return to oven until marshmallows are warm enough to spread. Ice with ½ pound XXXX sugar sifted with ¼ cup of cocoa; add hot milk, and a tablespoonful butter. Cut in squares.

—Mrs. W. B. Moore.

Cookies

3 eggs
3 cups sugar
1 cup butter or lard
Omega flour
1 cup buttermilk
1 teaspoon soda
1 teaspoon cinnamon and nutmeg

Dissolve soda in milk and add enough flour to make a stiff dough.

—Mrs. W. E. Morgan.

Ginger Cookies

1 cup sugar
2 cups molasses
1 cup butter or lard
Omega flour for soft dough
½ cup sour milk
2 eggs
2½ teaspoons soda
2 tablespoons ginger

—Mrs. J. W. Rountree.

Rosettes

2 eggs
1 teaspoon sugar
¼ teaspoon salt
1 cup sweet milk
1 cup Omega flour
Rosette-irons

Beat eggs slightly with sugar and salt, add milk and flour and beat until smooth. Dip irons in bater then in deep boiling fat until delicate brown. This makes crisp cakes, nice for serving at teas or on any occasion.

—Mrs. L. R. Hillyer.

Vanilla Cookies

½ cup butter
2 eggs
1 cup sugar
⅓ teaspoon salt
2 teaspoons Clabber Girl baking powder
¾ cup sweet milk
2 cups Omega flour

Cream butter and sugar, add eggs, salt and some flour; add milk as needed; add baking powder to the last flour. Drop on baking sheet.

—Mrs. Loyd Reavis.

Pin-Wheel Cookies

⅓ cup butter
½ cup sugar
2 eggs
2¼ cups Omega flour
¼ teaspoon salt
1¼ teaspoons Clabber Girl baking powder
2 teaspoons sweet milk
1 teaspoon vanilla
1 oz. chocolate melted

Cream butter until soft. Add sugar gradually. Beat in eggs, sift flour, salt, baking powder. Add to butter and sugar alternately with milk and vanilla. Divide dough and add chocolate to one part, roll thin, brush with milk, place chocolate on white roll. Wrap in oil paper and place in ice box and chill four hours. Slice and bake on cookie sheet in moderate oven. It is best to make two rolls for ease in handling.

—Mrs. Mel Morrison.

French Cakes

2 cups Omega flour
1 cup sugar
½ cup butter
1 egg

One half teaspoon of soda dissolved in one teaspoon of hot water. Vanilla to taste. Cream butter, add sugar then egg, sifted flour, soda. Work well. Roll very thin, wash tops with beaten white of egg, and sprinkle with sugar and sesame seed. Bake in greased pans until straw color. Let cool in pans and keep in tins. This quantity makes eighty cakes.

—Anne Bender

Tea Cakes

1 quart Omega flour
1 teaspoon soda
1 teaspoon salt
1 tablespoon butter
1 tablespoon lard
3 eggs
1½ cups sugar

Beat eggs, add sugar that has been creamed with sugar and lard. Add other ingredients. If does not mix well add little sweet milk.

—Mrs. J. G. Chisolm.

Cream Puffs

1 tablespoon butter
1 pint boiling water
1 cup Omega flour
Pinch baking soda
Pinch salt
3 eggs

Put butter in boiling water and continue boiling. Sift in cup flour, a pinch baking powder and salt. Remove from stove and stir until cool. Beat in separately eggs, drop on buttered tin and bake. When cool fill with boiled custard, thickened, or whipped cream.

—Mrs. Mel Morrison.

USE OMEGA FLOUR

Tea Cakes

3 cups sugar
1 cup butter
1 teaspoon soda
1 teaspoon nutmeg
2-3 cup sweet milk
3 eggs

Flour sufficient to make a stiff dough, roll thin, cut into small cakes and bake in a quick oven.

—Mrs. M. E. Eskridge.

Cream Puffs

1 cup boiling water
½ cup butter
1 cup Omega flour
3 or 4 eggs (depending on size)

Put butter in water, and when boiling add flour all at once, and beat hard. Cook about five minutes or until mixture leaves the side of pan, beating constantly. When cool, add eggs, unbeaten, one at a time, beating between each egg, add 2 teaspoons baking powder, mix thoroughly and drop from spoon onto buttered sheets in desired shapes and sizes, bake 25 minutes in a hot oven—to glaze, brush each with egg white before baking. When baked, open at one side and fill with cream filling as follows:

1-3 cup flour
½ cup sugar
⅛ teaspoon salt
2 cups hot milk
2 eggs
2 teaspoons melted butter
1 teaspoon vanilla

Mix flour, sugar and salt, add eggs slightly beaten and melted butter; add milk gradually, stirring constantly. Cook in a double boiler until thick, continuing to stir. Cool and flavor. Use in cream puffs.

—Mrs. D. C. Russell.

Doughnuts

1 quart Omega flour
4 teaspoons Clabber Girl baking powder
2 eggs
1 tablespoon melted lard
1 cup milk
1 cup sugar
1 teaspoon nutmeg or cinnamon
1 teaspoon salt

Sift all the dry ingredients together, beat the eggs, sugar, milk and lard into the flour, roll and cut into shape. Drop doughnuts in kettle of deep fat and fry.

—Mrs. J. W. Rountree.

Sugar Kisses

4 egg whites. ½pound white sugar. Vanilla to taste.

Whip egg white to a stiff froth, beat in sifted white sugar, flavor to taste. When stiff drop on greased white paper. If desired, shape one inch apart (paper laid previously to dropping on tin pan). Put in a very slow oven, bake a light brown, take off with knife and place flat side of each together.

—Miss Alice Carothers.

Macaroons

1 egg
1 cup sugar
1 cup Omega flour
1 cup hickory-nut meal

Mix, roll out, cut and bake as cookies.

Marshmallow Cookies

Crackers, Marshmallows, Crystallized Cherries

Take small square crackers, put marshmallows on each, press a crystalized cherry well into marshmallow and put in oven and let brown. Serve while crisp.

—Mrs. George Cook.

Cocoanut Macaroons

2 egg whites (whipped)
1 cup sugar
1 cup shredded cocoanut, canned
2 cups corn flakes
1 teaspoon vanilla
1 tablespoon Omega flour
1 cup nuts

Add sugar, cocoanut, nuts, corn flakes, vanilla to whites, then add flour (sifted). Drop on buttered pans. Bake in slow oven 15 or 20 minutes. Makes about 2 dozen.

—Vida Jones.

Marguerites

1 cup chopped nuts. 1 cup powdered sugar. 2 egg whites

Beat whites stiff, add sugar and beat until very light. Stir in nuts spread on wafers. Place in slow oven until brown.

—Mrs. Cliff Morrison.

Puppy Dog Tails

1¾ sticks butter
15c almonds
2 cups sifted flour
¾ cup powdered sugar

Cream butter and sugar until soft. Add flour and ground almonds. Roll and bake in slow oven until light brown. Dip in powdered sugar while hot. Add a pinch of vanilla (powdered vanilla kept at drug stores). Blanch almonds and set in oven to dry out, not to brown. Grind almonds in food chopper. The almonds may be omitted and a drop of jelly substituted if desired.

—Mattie Russell Moore.

Plain Wafers

1 pint sweet milk
2 tablespoons melted butter
½ teaspoon salt
Omega flour

Flour to make a very thin batter.

—Mrs. L. J. Moore.

USE OMEGA FLOUR

Sweet Wafers

1 pint sweet milk
2 ozs. butter
½ pound sugar
6 eggs beaten separately
½ pound Omega flour

Mix like cake batter and cook in wafer irons and roll on knife.

—Mrs. L. J. Moore.

Vanilla Wafers

⅓ cup butter and lard
1 cup sugar
1 egg
½ teaspoon salt
¼ cup milk
2 teaspoons vanilla
2 cups Omega flour
2 teaspoons baking powder

Cream butter and lard, add sugar slowly while beating constantly; then add 1 egg well beaten, add milk then flour and baking powder, salt and vanilla.

—Mrs. W. R. Rountree, Sr.

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CANDIES

CANDIES

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Butter Scotch

Boil until brittle when dropped into cold water, pour into buttered tins.

2 cups brown sugar
½ cup butter
4 teaspoons molasses
2 teapsoons water
2 teaspoons vinegar

Cocoanut Candy

1 medium size cocoanut (grated)
2 cups sugar
1 teaspoon Karo

Mix sugar with water from cocoanut, add Karo and cook until it spins a thread. Cool, beat, add cocoanut and drop on buttered paper.

—Mrs. Jeannette Jones Sams.

Chocolate Candy

½ pound Baker's chocolate
4 pounds brown sugar
½ teaspoon salt
½ pound butter
1 pint milk
1 tablespoon vanilla

Put all ingredients except vanilla in boiler and let boil until it begins to sugar then add vanilla and stir rapidly until it begins to thicken like mush, then pour quickly into buttered pans. Cut in squares.

—Mrs. C. P. Morrison.

Chocolate Fudge

3 cups sugar
1½ cups sweet milk
½ cake Baker's chocolate
Butter size of walnut

Mix all together and stir constantly over fire until chocolate melts, then let boil six minutes, add 1 teaspoon vanilla, ½ cup of chopped nuts. As soon as removed from fire heat until it begins to thicken, pour on buttered platter or oiled paper. When cool cut in squares.

—N. C. S.

Caramel Nut Candy

2 cups sugar
1 cup milk
1 cup nuts
1 cup sugar
Lump butter

Put 2 cups sugar and milk in boiler on back of stove. Melt 1 cup sugar to a syrup add to milk and sugar, stirring until caramel is thoroughly dissolved, test by dropping in a cup of cold water. When it can be rolled between the fingers remove add cup of nut meat and beat well. Pour on buttered dishes.

—Mrs. J. W. Rountree.

Candied Grapefruit Peel

4 grapefruit peelings.
1½ cups sugar
½ cup water

Cut the grapefruit peel in quarters or halves, cover with cold water and bring to a boil, pour off this water and repeat twice, beginning each time with cold water. Let cool and remove some of the inside white substance with a teaspoon. Cut the pieces in slender slips, using scissors. Mix sugar and water and when it begins to boil hard, drop slips of the peel into syrup and cook until peel is transparant, drain and roll each piece in sugar. If a colored produce is desired coloring may be added to the syrup.

—Mrs. Eula Grey Russell Stanfill.

Date Loaf

2 cups sugar
1 cup milk
1 pound chopped dates
1 pound chopped nuts

Cook sugar and milk until when dropped in cold water will form a soft ball. Take off the stove and beat a little while. Pour over dates and nuts and beat until stiff. Put in damp cloth in a loaf, and let stay until stiff enough to cut.

—Mrs. Selden Roane.

Date and Fig Loaf (Uncooked Candy)

1 can sweetened condensed milk
½ package dates (chopped)
½ package figs (chopped)
1 cup nuts (chopped)
1 teaspoon vanilla
4 tablespoons XXXX sugar

Beat condensed milk, add dates, nuts, figs. Roll in sugar. Put on wet towel, roll, slice when it hardens.

—Emma Jones Workman.

Divinity Fudge

3 cups sugar
¾ cups water
2 cups nuts
⅔ cup corn syrup
3 egg whites
1 teaspoon vanilla

Cook sugar, water and syrup until if forms a ball (not too soft, rather stiff), when dropped in water. Beat into beaten egg whites, until it will stand when poured out. Add nuts and vanilla just before pouring out.

—Mrs. Selden Roane.

Heaven Candy

3 cups sugar
⅔ cup Karo syrup
1 teaspoon vanilla
½ cup hot water
3 egg whites

Cook sugar, water and Karo until it spins a thread. Pour into well beaten egg whites and beat until stiff, add vanilla, pour on buttered dish.

—Mrs. R. M. Roundtree.

Divinity Fudge

3 cups sugar
1 cup water
1 cup nuts
1 cup Karo syrup
3 egg whites
1 teaspoon vanilla

Put sugar, water, Karo in sauce pan and cook until hardens in water. Have egg whites well beaten and stir ½ syrup into this, beat this well until almost cold, then pour other part into this. Add nuts and vanilla, pour on buttered dish and cut in squares when cold.

—Mrs. O. E. Worley.

Marshmallows

1 envelope gelatine
2 cups sugar
Few grains salt
Flavoring to taste

Soak gelatine in 10 tablespoons cold water. Boil sugar with 10 tablespoons water until it threads. Add gelatine to syrup and let stand until partially cooled. Add salt to flavoring, beat with a whip until too stiff, then with a large spoon until only soft enough to settle into a sheet. Dust granite pans thickly with powdered sugar; pour in the candy about ½ inch deep and set in cool place until thoroughly chilled. Turn out, cut in cubes and roll in powdered sugar. This recipe will make over 100 marshmallows.

Two kitchen spoons of corn starch may be sifted with 1 cup powdered sugar to dust the pan with and to roll the marshmallows in. Nuts, chocolate, fruit juices in place of part of the water or candied fruits chopped may be added or the plain ones rolled in grated cocoanut before being sugured. Dates stuffed with this confection are delicious.

—Mrs. Marshall Eskridge.

Marshmallow Candy No. 2

4 cups sugar
Knox gelatin (3 env.)
2 tablespoons vanilla extract
1 cup confectioner's sugar
2 kitchen spoon corn starch

Put sugar on to boil in just enough water to dissolve. When sugar will skin a lard thread, pour it over the soaked gelatine, beating with egg beater all the time. Sift the corn starch and confectioner's sugar together. Line a square pan with oiled paper, sprinkle thick with corn starch mixture and when the candy is stiff pour into the pan; let set a few minutes turn out on paper sprinkle with the corn starch and sugar mixture, cut into squares, and roll in cornstarch mixture. Do not mistake envelopes of gelatine for packages; each package contains 2 envelopes. Use 3 envelopes.

Mints (Uncooked)

2 egg whites
XXXX sugar
Water (cold)
½ teaspoon mint flavoring

Measure egg whites, add same amount of water, work in sugar until hard enough to roll out, add flavoring, color if desired; roll out and cut any shape.

—Vida Jones.

Pecan Fudge

Three cups of brown sugar, 1 cup sweet milk—boil until it hardens in cold water then add 1 tablespoon butter, 1 cup pecans chopped fine, boil 4 minutes longer, flavor with vanilla and pour in buttered tins.

—Mrs. J. W. Rountree.

Mothers Candy

3 lbs. light brown sugar
1 pint boiling water
Butter size of walnut
2 lbs. English walnuts
1 pint sweet cream

Cook sugar and water until it is thick so when you try it against the side of the cup in cold water it will click or ring. Do not let it get too hard. Then put in cream and let boil until it does the same in cold water. Have your nuts sliced very thin, stir in also butter. Pour at once in buttered pan.

—Mrs. N. J. Osborne.

Pulled Cream Candy

2 cups sugar
1 cup water
1 tablespoon butter
1 teaspoon essence peppermint

Boil sugar, water, butter without stirring until hard when dropped into cold water. Pour without draining or scraping saucepan on buttered marble slab or flat dish. Pour on this the peppermint or other flavor if desired. When cool enough roll together and pull in one piece. Cut with scissors into small pieces when pulled. This does not cream until end of day. ½ cup nuts may be added while on slab.

—Mrs. W. H. Welch.

Peanut Butter Candy

1 cup peanut butter
3 cups sugar
1 cup milk
2 teaspoons butter

Mix all ingredients. cook until stiff, stirring constantly. Pour on buttered tin. Cut in blocks.

—Ernestine Irwin.

Peanut Brittle

1 cup peanuts
1 cup sugar.

Spread peanuts over bottom of greased dish. Melt sugar, stirring constantly to keep from lumping or scorching. As soon as melted pour over peanuts, let cool and break.

—Mrs. George Cook.

Peppermint Marshmallows

10c marshmallows
¼ teaspoon cream tartar
4 tablespoons milk
¼ teaspoon peppermint
Coloring

Mix and cream till smooth, drop marshmallows in one at a time, which has been cut in half with scissors. Using fork to remove mellows, drain and place on oil paper to dry.

—Elizabeth Stanfill.

Taffee Candy

1 pound butter
2 cups sugar
½ pound almonds (cut)
1 tablespoon water
1 Pinch cinnamon
½ teaspoon vanilla

Melt butter, add sugar in heavy pan stirring briskly with spoon, add water, cinnamon, and almonds. The mixture will thicken and fall away from pan when nearly done. Cook until it turns color of coffee with cream. Add vanilla and pour without stirring on buttered platter. Sprinkle top with finely chopped almonds and cut.

—Mrs. W. B. Moore.

Cocoanut Candy

3 teaspoons butter
1 cup top milk
1 teaspoon lemon flavoring
3 cups sugar
2 cups grated cocoanut

Melt butter in sauce pan, add milk, stir in sugar until dissolved. Cook 12 minutes after it starts boiling and do not stir while cooking. Remove from fire, stir in cocoanut, flavoring and heat until creamy. Drop from spoon on greased platter.

—Mrs. Stovall Milan.

Chocolate Cream Candy

3 cups sugar
1 cup thin cream
1 teaspoon vanilla
2 ozs. Bakers Chccolate
2 tablespoons butter

Mix sugar, cream and chocolate (cut fine). Cook, without stirring, until mixture forms soft ball in water or until it creams in saucer. Add vanilla and butter and pour into a buttered platter. When cool, beat until creamy and drop from teaspoon on greased tin.

—Mrs. Stovall Milan.

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CUSTARDS

CUSTARDS

Baked Custard

4 cups scalded milk
4 to 6 eggs
½ cup sugar
¼ teaspoon salt
Nutmeg

Beat eggs slightly, add sugar and salt, add slowly scalded milk, put into a buttered mold—set in a pan of hot water, sprinkle nutmeg. Bake in a slow oven until firm; if silver knife will come clean, it is done Do not let water around mold boil. For cup custard use 4 eggs, to 4 cups milk; for large, use 6 eggs to 4 cups milk.

—Mrs. David C. Russell.

Cup Custard

6 eggs
6 tablespoons sugar
2 tablespoon vanilla
1 quart milk

Mix eggs and sugar, beat until light; add rich milk and vanilla. Pour into custard cups; stand cups in a pan of warm water then place pan in oven and bake twenty-five minutes. Nutmeg may be grated over top if liked. Serve either hot or cold.

—Mrs. W. R. Rountree.

Irish Potato Custard

1½ pints fine mashed potatoes
1 pint cream
1 nutmeg
½ pound sugar
1½ pounds butter
10 eggs, save whites for meringue

Bake in pasty shells, spread on meringue and brown.

—Mrs. Emma J. Riggs.

Orange Rice Custard

3 cups milk
3 eggs
½ cup cooked rice
¼ teaspoon salt
½ cup sugar
½ cup orange juice or extract

Beat egg yolks with sugar, salt and flavoring, add milk and bake. When cool make meringue of white of eggs, sweeten flavor and spread on custard, brown lightly and serve with cream or clear sauce.

—Mrs. Mel Morrison.

Transparent Custard

10 eggs
½ pound butter
¾ pound brown sugar
Vanilla and Nutmeg to flavor

Line a pan with crust and set in oven to harden. Cream butter and sugar and add the well beaten eggs and vanilla. Pour into crust, put in the oven and bake slowly until a golden brown.

—Contributed.

Transparent Custard

4 eggs
1 cup butter
2 cups sugar
2 tablespoons jelly

Beat eggs separately. Cream butter and eggs, add two tablespoons jelly; flavor to taste, add the whites as a meringue.

—Mrs. Emma J. Riggs.

CASSEROLE DISHES

CASSEROLE DISHES

Asparagus Casserole

1 can asparagus
½ pound cheese
Almonds

Put asparagus in casserole—make a rich cheese sauce, add a few almonds, pour over asparagus and add buttered crumbs on top.

—Jessie Hobb Morrison.

Deviled Egg Casserole

6 hard boiled eggs
Mayonnaise
Prepared mustard
Salt, Pepper
1 cup shrimp
1 cup mushrooms

Devil eggs and place in greased casserole with shrimp and mushrooms, cover with cheese sauce and place in moderate oven until thoroughly baked.

CHEESE SAUCE

2 teaspoons butter
2 teaspoons flour
1 cup milk
½ cup cheese
Pepper
Salt

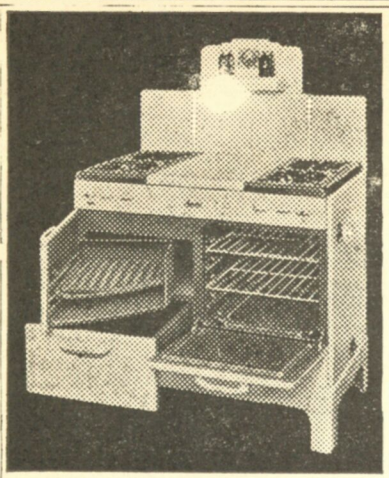
—Mrs. Frank Hardy.

Man's Delight

1 cup thick white sauce
1 can Campbells tomato soup
1 can English peas (strained)
2 tablespoons worcestershire
4 hard boiled eggs chopped coarsely

Mix above ingredients in layers and run in oven until cheese melts. Serve hot.

—Louise Wood Collins.



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CHEESE DISHES

CHEESE DISHES

Cheese Biscuits

½ pound butter
½ pound cheese (grated)
½ pound Omega flour
¼ pound shelled pecans
Paprika

Cream butter, work in grated cheese lightly. Add flour sifted with dash of paprika. Mix well. Roll a little at a time on a floured board. Roll very thin. Shape with small round biscuit cutter. Place a half pecan on top of each biscuit pressing it in lightly. Bake in moderate oven (350°F.) until a delicate. Remove from baking sheet with a spatula and cool before serving.

—Mrs. M. H. Morrison.

Golden Cheese Brick

2 cups hot milk
7 crackers, rolled fine
1 tablespoon butter
¾ lb. Amer. cheese, flaked
1 egg, slightly beaten
¾ teaspoon salt—cayenne
½ teaspoon prepared mustard
12 pieces toasted biscuit or bread
Paprika

Pour milk over crackers, butter and cheese and beat. Cook over hot water, stirring until cheese is melted. Add egg, cook 1 minute. Stir in seasoning. Serve on toasted biscuit or bread sprinkled with paprika. For six servings.

—Mrs. D. C. Russell.

Cheese Souffle

2 tablespoons butter
3 eggs
½ teaspoon salt
3 tablespoons Omega flour
¾ cup milk
Little red pepper
1 cup grated cheese

Put butter in sauce pan and when melted add flour and stir until smooth, add milk and seasoning. Cook two minutes. Remove from fire and add well beaten egg yolks and cheese. Fold in the stiffly beaten whites. Bake in moderate oven for about one half hour. The secret of a good souffle is a moderate oven letting it rise slowly.

—Mrs. Ed Keeble.

Breakfast Cheese Custard

Beat the yolks and whites of six eggs until they are blended. Add ½ cup of sweet milk and salt and pepper as desired. Also ½ cup of diced strong cheese. (N. Y. State) Grease a small deep frying pan with Wesson Oil and add mixture. Cover with a lid. Cook over low heat until custard is congealed but not hard. Unmold on platter and serve at once. The success of this dish depends on slow cooking and the eggs must not be beaten until light—just blended.

—Ruth McDonald Russell.

Cheese Souffle

2 tablespoons butter
2 tablespoons Omega flour
1 cup milk
½ pound N. Y. cheese
3 eggs—yolk
3 eggs—white
Salt
Red pepper

Make cream sauce of first three ingredients, using top of double boiler, add cheese broken into small pieces. Remove from fire, add yolks, salt to taste, red pepper; fold in egg whites—Pour into casserole, set in larger pan of hot water, bake slowly—1 hour.

Mrs. Oneida Russell Orgain.

Cheese Straws

2 cups cheese
1 cup Omega flour
Red pepper
1 tablespoon black pepper
3 tablesppons melted butter
Salt

Mrs. R. M. Rountree, Jr.

Cheese Straws

1 cup grated cheese
½ cup butter
3 cups sifted Omega flour
1 teaspoon salt
½ teaspoon mustard
Pinch red pepper
4 teaspoons sweet milk

Mix well, roll and cut in strips and bake in moderate oven.

—Mrs. Walton Callen.

Cheese Straws

Sift 1 cup flour and mix with 4 teasoons of lard stirring with fork. Add 1 cup of grated cheese. Season with salt and pepper. Add 3 tablespoons cold water.

—Mrs. G. A. Swift.

Cheese Straws

Grate 3 tablespoons of cheese, 3 tablespoons of flour, a little red pepper and salt. Add 1 tablespoon of melted butter, 1 tablespoon of water and the yolk of 1 egg. Roll thin and cut in strips 5 inches long and ½ inch wide. Bake 15 minutes.

—Mrs. W. C. Phillips.

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CROQUETTES

CROQUETTES

"When this tastes, and that he glances on,
Diversity confounds election."

—BACON.

Croquettes

Any scraps of cold cooked meat—ham, beef, veal or chicken.

1 cup bread crumbs
1 lump of butter
1 to 3 eggs
2 cups meat

Grind meat, mix all ingredients well, season to taste, form into balls, dip in egg, roll in crumbs, and fry in deep boiling lard.

—*Mrs. M. H. Morrison.*

Rice Croquettes

1 cup rice
1 egg
1 cup bread crumbs
1 cup meat scraps

Season with salt, pepper and butter, form into balls, fry in hot fat after rolling well in bread crumbs and egg.

—*Mrs. M. H. Morrison.*

Chicken Croquettes

2 cups chicken
1 cup pecans
1 teaspoonsalt
1 teaspoon nutmeg
1 cup cream dressing
2 cups milk
¼ teaspoon black pepper
1 tablespoon chopped parsley
1 tablespoon lemon juice
1 teaspoon celery seed
2 tablespoons butter
2 tablespoons flour (Omega)

When milk comes to a boil, put in the butter and flour that has been rubbed together. Add a little salt. Mix all ingredients well together, form into croquettes, dip into cracker meal, then into egg, then into cracker meal and fry a light brown. These are very soft but are all right after fried.

—*Mrs. Eugene Morrison.*

Salmon Croquettes

1 can salmon
3 or 4 potatoes
1 egg
Onion juice
Salt, pepper
Bread crumbs

Boil potatoes and mash well, mix with other ingredients, roll in bread crumbs and egg, fry in boiling fat.

—*Mrs. Mel Morrison.*

Salmon Croquettes

1 can salmon
2 eggs
Little onion juice
Salt and pepper

Mix all ingredients with meal and form into croquettes, fry in hot fat.

—Mrs. G. A. Swift.

Ham Croquettes

1 cup cream
½ teaspoon pepper
1 pt. mashed potatoes
4 tablespoon boiled minced ham
2 tablespoons butter
1 egg

Beat potatoes, butter and cream with a fork until light, add pepper and ham chopped fine. Make in croquettes, dip in beaten egg, roll in cracker crumbs, fry in hot lard.

—Mrs. Salome Evins.

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Dainty Desserts

DAINTY DESSERTS

"Chaste as the icicle that curdled by winter's frost, from purest snow, hangs from Dian's temple."

Apple Float

2 cups apple sauce
8 egg whites (beaten stiff)

Sweeten eggs and mix half with apples and spread the rest on top of dish. This is delicious frozen.

—Mrs. M. H. Morrison.

Banana Float

2 cups sugar
1 quart milk
1 tablespoon corn starch
3 eggs

Mix in order given and place on stove stirring constantly until it comes to a boil. Remove at once and flavor with vanilla. When cool place in refrigerator. When ready to serve, slice 6 bananas and pour over them the custard. Beat whites, add 3 tbs. sugar and flavor with lemon juice and spread on top of dish.

—Mrs. Mel Morrison

Caramel Ice Cream

1 pint cream
2 quarts and 1 pint milk
4 eggs
3 cups sugar

Beat eggs and 1 cup of sugar with the 5 pints of milk and put on stove to boil, while it is cooking put 2 cups of sugar in frying pan to melt, stir continually or it will burn, just as soon as it melts pour into the milk and stir until it dissolves. Then let it come to a boil, add cream just before freezing.

—Mrs. Eugene Morrison.

Caramel Whip

1 teaspoon gelatine
1½ cups brown sugar
2 egg whites
½ cup cold water
1 cup boiling water
½ cup nuts

Soak gelatine in water 5 minutes. Combine 1½ cups brown sugar with 1 cup boiling water, boil 10 minutes. Pour over dissolved gelatine. Chill when nearly set fold in egg whites beaten until stiff and nuts (chopped). Turn into wet mold. Chill. Serves six.

—Mrs. W. B. Moore.

Charlotte

8 eggs
1 box gelatine
1 quart sweet cream
9 tablespoonful sugar

Whip cream and put it to drip. Dissolve gelatine in ½ pint of cold water and flavor it. Beat yolks of eggs with sugar, whip white of eggs stiff. Mix all add gelatine last and pour into mold.

—Mrs. Lewis Moore.

Charlotte

6 eggs
½ pound sugar
1½ pints cream
½ box gelatine

Put gelatine which has been softened with 1 cup cold water in 1 cup of boiling water and keep over kettle until ready for use. Beat whites and yellows separately. Sugar beaten into yolks. Put ½ of gelatine when cool into egg whites—beat stiffly. Put ½ gelatine (cooled) into ½ cream—beat stiffly. Beat other half of cream stiffly Mix stirring back and forth. Flavor with 1 tablespoon wine and 1 tablespoon vanilla.

—Mrs. Alice Carothers.

Charlotte Rousse

2 eggs
2 teaspoons gelatine
½ pint very thick cream
Sugar and flavoring to taste

Separate eggs and whip until very light, sweeten and flavor to taste. Whip cream stiff, sweeten and flavor. Dissolve gelatine in enough hot water to liquify. When lukewarm add to cream. Lastly add whipped eggs stirring just enough to mix. Place in refrigerator. This may be poured over lady fingers or sliced pound cake.

—Mrs. Marshall Eskridge.

Delicious Orange Sherbet

3 oranges
2 lemons
2 cups sugar
1 quart rich fresh milk

Discard the seed and fibre of the oranges and lemons using the pulp and juice. Sweeten, chill thoroughly and add the sweet milk and freeze. Makes two quarts.

—Contributed.

English Trifle

1 sponge cake
1 cup jam
1 glass jelly
2 cups boiled custard
1 pint cream
½ cup sherry
1 bottle cherries

Cut cake in half, fill with jam. Put layers together and spread with jelly. Pour on wine. Cover with thick boiled custard and top with whipped cream, sweetened slightly. Decorate with nuts or cherries. Let stand in ice box several hours.

—Mrs. Townsend Davies.

Grapefruit Surprise

3 grapefruit
1 banana
⅓ cup celery
6 maraschino cherries
Mayonnaise
Crisp lettuce.

Wash and halve grapefruit. Remove the pulp and mix with diced banana and celery. Trim the bottoms of each half of fruit and place on lettuce. Fill with pulp, banana, celery and mayonnaise. Dot with cherries.

—Mrs. M. H. Morrison.

Macaroon Cream

1 pint sweet milk
3 egg yolks
1 cup sugar
1 tablespoon corn starch
1 dozen macaroons
¼ teaspoon almond flavoring
2 teaspoons vanilla
½ pint cream

Put milk in double boiler, add beaten yolks with sugar and starch creamed in, let cook until it coats spoon; Crumble macaroon into hot custard, beat and let set until macaroons dissolve. Add flavoring and ½ pint cream whipped. Freeze. Stir while freezing. Serves 8.

—Mrs. Walter B. Moore.

Maids of Honor

½ cup butter
2 eggs
¾ cup sugar
2½ cups Omega flour
1 teaspoon Clabber Girl baking powder
¾ cup nuts (chopped)
1 cup strawberry or blackberry jam
1 cup cream (whipped)
½ teaspoon salt

Cream butter and sugar, add beaten eggs and beat until light; stir in salt, flour and baking powder sifted together. Form into balls size of walnut. Press evenly over bottom and up sides of greased muffin tins. Fill center with jam and nuts. Bake in quick oven 12 minutes. Makes 12. Cool and top with cream.

—Mrs. W. B. Moore.

Oranges and Pecans

Sweeten orange pulp very sweet. Add pecans in halves and serve with whipped cream flavored with strawberry.

Pineapple Mousse

1 cup chopped pineapple
1 cup sugar
1 cup water

Cook ten minutes and strain.

In one cup of this hot juice dissolve ½ box gelatine. When beginning to "jell" beat into 1 cup of cream well whipped, canned pineapple may be used.

—Mrs. Salome Evins.

One Gallon Sherbet

4 lemons (juice)
1 can grated pineapple
½ pint sweet milk
1 box gelatine

Dissolve gelatine in enough water to make 1 gallon. Sweet milk to taste and add last.

—Mrs. Georgia Morrison.

Spanish Cream

9 eggs
3 pints cream
1 box Knox gelatine
1 gallon milk
12 pounds sugar
1 cup cold water

Beat yolk and sugar lightly together, soak gelatine in 1 cup cold water, pour boiling milk on eggs and sugar, then stir in gelatine, let come to a boil, cool and flavor with vanilla. On point of congealing stir in eggs which have been beaten to a stiff froth.

—Mrs. Salone Evins.

Marshmallow Dessert

1 small can grated pineapple.
5c worth of marshmallows—cut in pieces.
⅔ cup nuts broken up.
Serve with whipped cream.

—Mrs. Eugene Morrison.

Peach Souffle

6 eggs
8 tablespoons white sugar
1 can peaches

Beat eggs stiff and add sugar. Wash 1 cup peaches and add to egg whites. Put in stove until lightly colored. Serve with boiled custard or whipped cream. Any kind of fruit may be used.

French Charlotte

½ pint sweet milk
2 tablespoons full of sugar
2 eggs, make a boiled custard.
Dissolve ½ oz. of jelatine in a ¼ pint water.
Dissolve ¼ pound sugar in 1 pint of rich cream. Froth the cream. When the custard is cool but not set, beat in the gelatine dissolved. Then add custard and gelatine to whipped cream until thoroughly mixed.
Set in a cool place to congeal.

—Mrs. George Phillips.

Peach Cream

½ pint sugar
1 quart cream

Peel soft peaches and chop fine — mash through a strainer and to each quart of juice add sugar and cream.

—Mrs.J. H. Love.

Strawberry Shortcake

2½ cups sifted pastry flour
1½ rounding teaspoons Calumet baking powder
½ teaspoon salt
2 teaspoons sugar
½ cup shortening
1¾ cups milk

Sift flour once then measure, add baking powder, sugar and salt, sift three times, rub in butter and then add milk. This will make a thin batter. Put in two well greased pans and bake in moderate oven for 20 minutes; increase heat for five minutes to brown, cover each layer with whipped cream and strawberries.

—Mrs. Russell Jones.

Velvet Cream

1 quart sweet milk
1 cup sugar
3 lemons

Squeeze juice of lemons, add grated rind. Keep milk and lemon juice cold until put in freezer. Freeze in triple motion freezer.

—Miss Annie Bill.

EGG DISHES

EGG DISHES

"For now we sit to chat as well as eat;
Nothing but sit and sit, and eat and eat."

—SHAKESPEARE

Bird-nest Eggs

2 slices toast
2 eggs

Make two slices of nice toast; butter, dip in boiling water and remove at once; place in pan set inside oven. Whip the whites of two eggs stiff adding a pinch of salt, soft poach the yolk by dropping in hot water: Now butter the toast, pile the whites on, drop the poached yolk onto the whites and set the whole in the stove long enough to brown slightly.

This is a most tempting dish to serve an invalid.

—*Mrs. Mel Morrison.*

Breakfast Cheese and Eggs

½ cup cheese
1 cup milk
2 eggs
1 teaspoon butter
Pinch salt

Put milk and chopped cheese in sauce pan, stirring occasionally until cheese is melted. Add eggs and serve as soon as thickens, putting in butter last.

—*Mrs. Welch.*

Bread Omelette

2 cups bread crumbs
1 cup grated cheese
4 tablespoons butter
2 cups milk
3 eggs
Salt and pepper

Soak bread crumbs in hot milk. Add grated cheese and well beaten eggs, season with salt and pepper. Divide this and let cool; put 2 tablespoons butter for each omelette. Cook more slowly than plain omelette, folding over when mixture becomes set.

—*Mrs. Mary Bruce Milan.*

Creamy Omelette

4 eggs
4 tablespoons cream
1 tablespoon butter

Beat the egg yolks, add cream, season slightly with salt and pepper, stir in the well beaten whites. Have the omelette pan clean, smooth and hot. Put in butter, as soon as it melts turn in the mixture and at once begin to shake the pan with a gentle regular motion while the top is soft and creamy. Set the pan in the baker and remove when it is a golden brown. Roll out into a hot platter and serve at once. Garnish with sprigs of parsley.

—*Mrs. Eugene Robbins, Jr.*

Creole Eggs

1 onion
1 tablespoon butter
1 tablespoon Omega flour
1 green pepper
1 cup cream sauce
1 tablespoon Mexican chili powder
1 can tomatoes
½ teaspoon sugar
½ teaspoon salt
10 hard boiled eggs

Boil all ingredients except cream sauce together until well done. Mix cream sauce with above. Slice eggs, put in baking dish, pour sauce over them. Cover with cracker crumbs. Cook 20 minutes, then brown. Serves 12.

Egg Omelette

3 eggs
3 tablespoons cold water

Beat the yolks lightly, add water, fold in whites well beaten, turn into small pan well greased with butter and stand over fire until set; then dry in oven, dust with salt, fold and turn out into hot platter and garnish with peas and bacon. Do not over cook the omelette, the center should be soft and creamy.

—Mrs. Mel Morrison.

Baked Omelette

1 cup sweet milk
4 eggs
1 rounded tablespoon butter
1 level tablespoon Omega flour
½ teaspoon salt

Melt butter in sauce pan, adding the flour. Mix well, and gradually add the milk, making a smooth white sauce. Remove from fire. Separate the eggs, beating the yellows until lemon colored. Beat the whites until stiff. Add the yellows of the eggs to the white sauce, then fold in the stiffly beaten whites. Pour in a preheated omelette pan, and bake in moderate oven (350°F.) until set and slightly browned, about thirty minutes. Serve plain, or with Spanish sauce. This can be varied by adding grated cheese before baking, or ground liver, or crushed bacon.

—Marguerite S. Parrish.

Omelette

1 teaspoon butter
1 teaspoon flour
1 cup milk
¼ teaspoon salt
3 eggs

Make a cream sauce with butter, flour, milk, salt. Set aside to cool. Beat in thoroughly egg yolks, then fold in lightly the whipped whites. Turn into a hot greased skillet and bake fifteen minutes.

Mrs. Welch.

Egg Omelette with Apple

4 eggs
Salt to taste
1 cup apple butter

Whip eggs light, mix in apples, bake quickly and serve while hot. This will serve four persons.

—Mrs. G. Cook.

Eggs Like Dawn of Day

6 hard boiled eggs
1 medium size onion
2 cups milk
½ teaspoon salt
2 tablespoon butter
2 tablespoon flour
1 Sprinkle paprika

Melt butter, add milk in which flour has been smoothed, stir until it thickens, add minced onions and minced whites and about two-third powdered yolks. Place rounds of toast buttered on one side on platter. Pour mixture over toast, sprinkle with remaining yolks. Garnish.

—Mrs. W. B. Moore.

Pickled Eggs as Relish

Hard boiled eggs
½ cup vinegar
Salt and pepper
Butter

When eggs are cold slice lengthwise. Sprinkle with salt and pepper pour over them vinegar and a little butter. A nice relish for lunch or tea.

—Mrs. Mel Morrison.

Pickled Eggs

8 eggs
1 pint vinegar
½ teaspoon salt
½ teaspoon pepper
½ teaspoon mustard

Boil eggs 15 min. Take up, shell, stick cloves in each egg. put a pt. of vinegar on to boil. Rub mustard, salt, pepper with a little cold vinegar to a smooth paste, add to the boiling vinegar. Put eggs in a jar and pour over the boiling vinegar. They may be used next day or will keep ten days.

—Lucia Rountree.

Stuffed Eggs

½ dozen eggs
1 tablesppon grated ham
Salt, pepper, vinegar
Mustard, sugar

Hard boil eggs. Cut whites carefully in halves, and turn yolks in a bowl. Mash yolks fine and with this mix ham. put mustard, salt, pepper, sugar to taste and moisten with vinegar. Stuff this mixture in the halves of the whites.

—Mrs. M. E. Eskridge.

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FISH and OYSTERS

FISH AND OYSTERS

"The pleasant'st angling is to see the fish cut with her golden oars the silver stream, and greedily devour the treacherous bait."

—SHAKESPEARE

Baked Fish

Red snapper
Bacon
Butter
Eggs

Slit fish crosswise and insert thin slices of bacon in each slit, season with salt and pepper, add a little water and bake. Make a sauce of melted butter and yolks of hard boiled eggs mashed, cut whites over fish and pour sauce over it. Garnish with lemon and parsley.

—Mrs. R. M. Rountree.

Baked Fish

1 fish
Dressing
1 cup boiling water

Stuff the fish with a well seasoned dressing. Pour a cup of boiling water in the pan—not over the fish and bake about 40 minutes basting occasionally after the first ten minutes. Serve with cream sauce.

—Mrs. H. H. Stewart.

Scolloped Oysters

Cracker crumbs
Oysters
Butter
½ cup sweet milk
1 egg
Salt and pepper

Make alternate layers of crumbs and seasoned oysters till the dish is full, having a layer of crumbs on top. Make an incision in the center and put milk and egg well beaten together. Bake.

—Mrs. J. L. Morgan.

Congealed Salmon Loaf

1 can salmon (cheap)
9 olives (stuffed)
1 large sweet pickle
2 hard boiled eggs
3 tablespoons mayonnaise
3 tablespoons vinegar
2 tablespoons catsup
4 ground red pepper
Salt
½ box gelatine in
¼ cup salmon juice
½ cup hot sweet milk

Put gelatine in hot milk then add other ingredients. Place in mold and put in cold place.

—Mrs. R. M. Rountree, Jr.

Creamed Shrimp

1 can shrimps
1 can mushrooms
4 stuffed eggs
1½ cups thick white sauce
Grated cheese

Line casserole with 4 halves of stuffed eggs, add layers of shrimps, mushrooms, white sauce, grated cheese, repeat until full. Place in oven long enough to melt cheese. Serve hot. Serves 6.

—Louise Wood Collins.

Cod Fish Balls

1 pint cod fish
1 quart potatoes
1 pound butter
2 eggs

Pick fish into small pieces, add potatoes cut small and boil together until potatoes are done. Drain well and mash fine, add butter, pepper and salt. When slightly cooled add egg well beaten, make into balls and fry in hot fat, drain on soft paper and serve hot in a nest of parsley.

—Mrs. C. P. Morrison.

Creamed Salmon

1 can salmon
1 tablespoon butter
1 cup cream or milk
1 tablespoon flour

Pick out bones and skin, flake salmon, and put in stew pan with butter, beat thoroughly. Stir in cream or milk thickened with flour, add salt and pepper to taste. Serve hot on toast.

—Mrs. W. R. Rountree.

Shrimp a la New Orleans

2 tablespoons prepared mustard
½ cup Wesson Oil
4 tablespoons lemon juice
3 5¾ oz. cans shrimp
2 tablespoons finely minced onion
6 tablespoons finely minced celery
Salt, tomato, lettuce

Make sauce of mustard, Wesson Oil, lemon juice, onion and celery. Add the shrimp and chill 1 hour. Add salt to taste. Serve in nest of shredded lettuce or in a half avacado. Serves 6. As a first-course appetizer, this recipe serves 12.

(Be sure to thoroughly mix shrimp with sauce in bowl and set in refrigerator to marinate for at least one hour. Mix well again when ready to serve, then you'll enjoy them a la New Orleans.)

Deep Sea Casserole Dish

½ pkg. fine noodles
1 pint medium white sauce
1 can mushrooms
1 med. size can tuna fish
1 lb. can asparagus tips
1 sm. can pimentos
1 cup grated N. Y. State cheese
½ teaspoon salt, pepper to taste

Cook noodles in salted boiling water until tender, drain, rinse and drain again. Add rest of ingredients in order named, reserving some cheese for top. Place in greased casserole and bake 35 to 45 minutes in 350°F. oven.

(I always add fresh shrimp).

—Mrs. Ruth Russell.

Celeried Oysters

Oysters
1 tablespoon butter
Chopped celery
1 lemon
Pepper and salt

Put oysters in a pan, set pan in water and place over a fire. Add butter, celery, juice of lemon, pepper and salt to taste, cover and steam a few minutes. Serve at once on toast.

—Mrs. Mel Morrison.

Deviled Crabs

1 small can deviled crabs
2 tablespoons butter
¼ teaspoon powdered mustard
½ cup onions
1 tablespoon sour pickles
Salt and pepper
1 cup cracker crumbs
Little hot water

Soften cracker crumbs with hot water, mix all ingredients thoroughly and pack into about a dozen shells. If too many, leave your dressing over another time, as it will keep several hours after being prepared.

—Mrs. J. L. Morgan.

Lobster Newburg (New York Recipe)

3 tablespoons butter
1 tablespoon Omega flour
¼ teaspoon salt
½ teaspoon lemon juice
2 egg yolks
1½ cups cooked lobster meat
½ cup cream
⅛ teaspoon pepper
½ cup milk or chicken stock
½ cup sherry

Blend flour with butter, add lobster, salt, pepper and cream. Stir gently over hot water until smooth and thick. Beat egg yolks, add milk or stock and stir gradually into lobster meat, then add lemon juice and last, the sherry. The glorified whole is served on hot buttered toast or in pastry cups.

The same sauce may be used with shrimp or crab meat.

—Mrs. M. H. Morrison.

Scalloped Oysters

1 quart whole milk
1 pint oysters
¾ pound butter
Crackers

Put one layer of cracker crumbs in casserole, layer of oysters, layer of crumbs and layer of oysters, layer of crumbs. Cut up butter over each layer and cover with milk, season with salt and pepper. Bake in oven 45 minutes to 1 hour.

—Mrs. Stovall Milan.

Deviled Crabs

4 tablespoons butter
1 cup milk
1 teaspoon salt
2 teaspoons lemon juice
½ teaspoon horse radish
2 chopped boiled eggs
2 tablespoons Omega flour
2 egg yolks
1 teaspoon parsley (chopped)
1 teaspoon prepared mustard
2 cups crab meat
2 egg whites

Melt butter, add flour and milk. Cook till thick, add yolks, salt, chopped parsley, lemon juice, mustard, horse radish, crab meat, and boiled eggs; fold in whites of eggs well beaten, put in shells and bake. Just before ready cover with buttered crumbs, garnish with parsley or water crest.

—Mary E. Russell Allen.

Fried Oysters

1 quart oysters
1 egg
A little meal
Salt and pepper

Dry oysters, season, then dip in well beaten egg, roll in meal, fry in boiling fat.

Fish Chowder

1 small red snapper
1 quart potatoes
1 can tomatoes
Salt and pepper
Sliced onion
Sliced lemon
1 tablespoon lard
1 tablespoon Omega flour

Put in a kettle a layer of potatoes, a thin layer of fish, tomatoes, onions, spice, lemon, etc., until the fish is used and a layer of potatoes on top. Pour over this a sauce made of flour browned in lard and water enough to cover top about an inch. As fast as water boils out add more. When top layer of potatoes is cooked—chowder is done. Do not stir chowder while cooking. Wine can be added just before serving.

—Mrs. E. P. Galt.

Fried Sardines

Take large sardines, dip in eggs and then in cracker crumbs. Fry in hot fat — serve with sliced tomatoes on platter.

Salmon Loaf

1 pound can salmon
2 eggs
Salt and pepper
1 cup bread crumbs
1 cup sweet milk
2 tablespoons melted butter

Remove the bone from the salmon, add egg well beaten, salt and pepper to taste, then the bread crumbs, sweet milk and the melted butter. Mix thoroughly and bake half an hour.

—Louise J. Phillips.

No. 1 Spanish Mackerel

1 pound spanish mackerel
4 tablespoons butter
1 teaspoon salt
½ lemon, sliced (to garnish)

Cut fish open, wash and dry. Put 2 tablespoons butter in oblong pan to melt. Place fish inside up in pan and set over low flame five minutes, then set under broiler flame until a light brown. Pour over 2 teaspoons melted butter, salt and pepper and sauce to taste.

—Mrs. M. H. Morrison.

Tuna Fish Loaf

2 tablespoons gelatine
½ cup cold water
¾ cup mayonnaise
½ teaspoon salt
⅛ teaspoon paprika
1 tablespoon vinegar
F. G. cayenne
1 cup flaked tuna fish
1 cup chopped celery
1 cup chopped olives (stuffed)
½ cup green pepper
3 tablespoons pimento

Soak gelatine in cold water few minutes—dissolve over hot water—add other ingredients and put in mold that has been dipped in cold water.

—Mrs. R. M. Rountree, Jr.

FRUITS

FRUITS

Glazed Fruit

1 cup sugar
1 cup corn syrup
½ cup water

Mix sugar, water and syrup, after sugar dissolves do not stir, boil to 310°F., then dip such fruits and nuts, cherries, almonds, stuffed dates, etc. Using a large pin, let drip and place on wax paper, buttered marble or platter.

—Imojene K. Phillips.

Amber Grapefruit Marmalade

1 Grapefruit
1 Orange
1 Lemon
Sugar and Water

First shave fruit very thin, rejecting only seed and core.
Second measure fruit.
Add three times as much water as fruit.
Third: Let stand over night in earthern vessel.
Fourth: Boil 10 minutes.
Fifth: Let stand until next morning.
Sixth: Measure. Add sugar measure for measure.
Boil until it jellies.
Note: Be sure to shave fruit thin.

—Mrs. Agnes Ware Bishop.

Banana Fritters

1¾ cups sifted Omega flour
1½ level teaspoon Clabber Girl baking powder
¼ teaspoon salt
2 tablespoons sugar
½ cup milk
2 eggs beaten separately

Sift flour, then measure; add baking powder, salt and sugar; sift three times; then add milk and well beaten eggs. Dip fruit into batter and drop in boiling hot fat like doughnuts.

—Contributed

Glazed Baked Apples

6 medium size apples
1½ cups sugar
½ cups water
¼ cup red cinnamon candies
⅔ cup crushed pineapple

Core apples, remove peeling from top one third of the way down. Combine sugar, water and candies. Cook until sugar and candies have dissolved. Fill center of apples with pineapple, arrange in buttered baking dish. Bake in moderately hot oven (275°F.) until done, keep basting with red syrup.

—Mrs. W. P. Phillips.

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GRAVIES, STUFFINGS AND SAUCES

"Sauce, sauce, pungent or not
Which it is—it matters not."

Gravy from Fried Meats

To make gravy — drain off unnecessary grease, add a cup of hot water, thicken with tablespoon flour (previously browned) and season with pepper and salt.

Tomato Gravy

6 slices bacon
2 tablespoons Omega flour
1 can tomato soup
1 minced onion

Fry bacon, remove crisps. Brown flour in grease, add onion, then tomato soup, let cook five minutes. This is good with Vienna sausage or meat balls.

Mint Sauce

1 bunch mint
2 tablespoons vinegar
1 teaspoon sugar

Pound mint into dust, mix with sugar and pour over the vinegar. Serve mint sauce with roast mutton, lamb chops, or potatoes and English peas.

—Mrs. Townsend Davies.

Hard Sauce

1 cup butter
2 cups sugar

Cream thoroughly, flavor with nutmeg.

Transparent Sauce

1 cup sugar
1 tablespoon flour
Butter size of walnut
½ cup water

Mix flour and sugar, add other ingredients and boil until thick and flavor with vanilla.

Burnt Sugar Caramel Sauce

1 cup sugar
1 tablespoon Omega flour
Butter size of walnut
½ cup water
Lemon or vanilla

Flour added to the sugar and butter. Put on stove and cook until light brown stirring all the while. Then add water, stir until all sugar is disolved and boil until thick. Flavor with lemon or vanilla.

—Mrs. R. M. Rountree.

Cold Sauce for Puddings

4 ounces butter
6 ounces sugar
1 egg white
1 wine glass wine

Beat butter and sugar until very light, add beaten egg and add wine slowly, season with fresh lemon or orange.

—Mrs. Emma J. Riggs.

Cream Sauce

1 cup sugar
½ cup butter
½ cup sweet milk
Cook ten minutes. Flavor to taste.

Cream Sauce

1 teaspoon butter
1 teaspoon Omega flour
1 cup milk
¼ teaspoon salt
A little red pepper

Melt butter and stir in flour. Add milk gradually, stirring constantly to keep free from lumps. Continue stirring as it thickens, which will require about five minutes.

—Mrs. Welch.

Oyster Dressing Stuffing

Two loaves of bread, 12 dozen crackers (or as many as you want), 75 oysters, season with butter, pepper, salt and onions, three hard boiled eggs; take bread and crackers and crumble in cold water or oyster liquid, squeeze between hands until all water is out, which will make it nice and light.

—Mrs. Georgia Morrison.

Hollandaise Sauce for Fish

½ cup butter
2 egg yolks
1 tablespoon lemon juice
⅓ cup boiling water
Few grains cayenne
½ teaspoon salt
⅛ teaspoon white pepper

Put one-half of butter in a double boiler, placed where it will keep very hot, but not boil. When butter is softened stir in egg yolk, slightly beaten and the lemon juice. Stir until smooth, add remaining butter, stir until melted and smooth, then add boiling water gradually. Add seasoning, remove from heat immediately.

—Copied.

Cranberry Sauce

1 quart cranberries
1 cup hot water
2 cups sugar

After cranberries and water come to boil, let boil six minutes, remove from fire, put through sieve, add sugar and let come to full rolling boil.

—Mrs. R. M. Rountree, Jr.

Milk Sauce for Fish

1 pint milk
1 tablespoon butter
1 tablespoon Omega flour
Salt and pepper

Let milk come to a boil, mix flour into paste with cold water and stir gradually into milk, add butter, pepper and salt.

—Mrs. Mel Morrison.

Deviled Butter Sauce

2 tablespoons butter
1 teaspoon dry mustard
1 tablespoon ketchup

Cream butter with mustard and ketchup and serve on hot asparagus.

—Copied.

Drawn Butter

¼ pound butter
1 tablespoon Omega flour
½ cup hot water

Cut butter up and mix with flour. When thoroughly mixed put it in a sauce pan and add hot water, cover sauce pan and set in a large pan boiling water. Cook until it thickens.

Cocktail Sauce for Sea Food

1 cup mayonnaise (which has been seasoned with lemon, mustard, sugar, salt, etc.)
1 cup chili sauce
2 tablespoons anchovy paste
1 teaspoon onion juice
1 tablespoon Worcestershire sauce
1 small can ground pimentos, salt, and red pepper to taste.
Combine in order given.
Add additional lemon juice if desired.

—Ruth Russell.

Cream of Orange Sauce

Yolks of two eggs
½ cup sugar
Juice and rind of one orange

Beat yolks of eggs until thick, add slowly sugar, grated rind and juice of orange. Cook over slow heat stirring constantly, until thick. Serve cold on sponge cake.

—Mrs. W. R. Peacock.

Sauce for Fish No. 1

1 pint drawn butter
Worcestershire sauce
1 tablespoon pepper sauce
6 hard boiled eggs, salt

Chop eggs, mix all ingredients. Pour over boiled fish and garnish with sliced lemons.

Sauce for Fish No. 2

½ cup melted butter
2 tablespoons tomato catsup
½ cup vinegar, salt
1 tablespoon prepared mustard

Boil all ten minutes.

Cranberry Sauce

1 quart cranberries
2 cups sugar
1 cup hot water

Strain and boil for 6 minutes. Add 2 cups sugar mix well. Let come to a rolling boil, take off and pour into mould.

Cheese Sauce

2 tablespoons butter
½ teaspoon salt
4 tablespoons Omega flour
pepper
2 cups milk
1 cup American cheese

Melt butter in sauce pan, add flour mixed with seasonings and stir 'till blended, pour on the milk and stir constantly, add cheese grated and cook 'till cheese is melted. Serve on asparagus or cauliflower.

—Mattie Russell Moore.

Hostess Helps

HOSTESS HELPS

"Satisfy the Eye and Whet the Appetite"

Flowers first always! Color scheme.
Pretty china. Tested recipes.

Polish table, arrange with spotless linen, runners or mats. Set correctly with silver, glass-ware and flowers or fruit in center. Have dishes all ready and at hand. Serve a hot meal HOT and a cold one COLD.

A smiling hostess and a congenial crowd at table gives zest to the appetite and aids digestion.

Menus

Tomato Juice
Roast Rib of Beef
Baked potatoes Green Beans
Grated Carrot and Raisin Salad
Pineapple Upside down Cake
Coffee

Grapefruit Cocktail
Veal Croquettes Creamed Ball Potatoes
Parker House Rolls, Butter
Lettuce Salad
Neapolitan Ice Cream Kisses
Coffee and Cream
Mints

Chicken Soup Wafers
Stuffed Potatoes
Chicken Salad Buttered Beets
Biscuits Butter
Vanilla Mousse Lady Fingers

Oyster Cocktail Wafers
Pressed Chicken Riced Potatoes
Cabbage Salad
Bread Butter
Marshmallow Pudding Cake

Scalloped Oysters — Peas in Patties

Hot Rolls — Butter

Fruit Salad

Baked Apples — Wafers

Coffee

Fruit Cocktail

Cream Salmon — Mashed Potatoes

Bread — Butter

Tomato Aspic on Lettuce

Date Pudding

Tea

Consomme

Creamed Chicken

Bread and Butter

Shrimp Salad — Cheese Balls

Crackers

Pineapple Iice — Sponge Wafers

Coffee

Mints

Cream of Tomato Soup

Pork and Beans — Brown Bread

Dill Pickle

Asparagus Salad

Apple Snow — Sponge Cake

Thanksgiving Dinner

Fruit Cocktail

Roast Turkey, with Dressing — Giblet Gravy

Cranberry Molds — Celery Hearts

Escalloped Oysters — Creamed Irish Potatoes

Congealed Salad

Mince Meat Pie — Ambrosia

Coffee — Salted Mints — Cheese Straws

Jonquil Luncheon

(Color Scheme: Yellow and Orange)

Small grape fruit baskets filled with grapefruit and orange and garnish with green cherries. (Tie handles of baskets with small sweet-scented Jonquils.

Head lettuce and cream cheese salad with French dressing
Chicken timbales with egg sauce
Golden bantam corn
Crisp green tomato pickle

For bread: Use either biscuit which have egg added to the dough or orange bread made at bakery. This may be served as buttered open sandwiches.

French ice cream
Angel food cake with orange icing

Coffee Salted Nuts Daffodil Mints

—Ruth M. Russell.

Italian Spaghetti Supper Menu

Spaghetti

Celery Ripe Olives

Chicken or Pork Chops
Lettuce Salad with French Dressing
Hot Rolls

Fruit Cheese and Crackers Coffee

—Ruth M. Russell.

Spaghetti Supper Menu (Prepared Quickly

Spaghetti with Meat Sauce and Grated Parmesan Cheese

Chef Salad Olives

Hard Rolls
Sliced Oranges (sweetened with apricot brandy)

Coffee Salted Nuts

—Ruth M. Russell.

BROILED STEAK SUPPER

FRENCH FRIED POTATOES SLICED TOMATOES

CAULIFLOWER FLOWERETTES

PICKLES CELERY

FRUIT SALAD SPONGE CAKE

COFFEE

Household Hints

HOUSEHOLD HINTS

THE DIET SHOULD CONTAIN EVERY DAY:—

1. About one quart of milk per person (as a beverage or in combination with other foods).
2. A liberal serving of greens, and
3. Two salads or two servings of a raw fruit or vegetable.

Greens or leafy vegetables include such familiar foods as collards, turnip tops, spinach, lettuce, kale, dandelion greens, lambsquarter, poke, asparagus, and any other edible leaves commonly used.

HANG UP AN ACCIDENT CARD

If poisoned, take mustard or salt, tablespoon,
In a cup of water, and swallow right soon.
For burns try dry soda, and wet bandages too;
If blistered, then oil and dry flannels will do.
In children's convulsions, warm baths are the rule,
(With castor oil dose, too) now keep the head cool.
Give syrup of ipecac when cramp's in store;
For fainting, streach patient right on the floor.
To soak in hot water is best for a sprain,
Remember the rule and 'twill save you much pain.

USEFUL HINTS

Hyposulphite of Soda put in a little water will remove indelible ink and many fruit stains.

Borax will remove stains. Lemon juice and salt put on stains or iron-rust and garment placed in the sunshine will remove them.

KEROSENE FOR BURNS

If you burn yourself, put kerosene on the burn. You may lose ten minutes from your work, but it will absolutely prevent the blister that otherwise will result and will take all of the soreness from the burn.

FOR CROUP

If the baby has the croup or coughs in his sleep, grease his neck, then place a piece of cotton saturated with kerosene in the "honey-well" of his neck. But do not let the oil touch any portion of his body that has not been greased. Remove the cotton in about 3 minutes or when be begins to wiggle.

If he shows sign of chocking up, give him half teaspoon kerosene. It will "knock-out" the croup every time.

TO REMOVE GREASE FROM CARPET

Cover the spot with brown paper and press with a hot iron.

TO WHIP CREAM QUICKLY

Put cream in a glass jar with air-tight cover and after adjusting cover firmly shake it vigorously. A tiny pinch of salt and a little lemon juice help to make it whip, but it must not be shaken too long or it may develop whay.

SWEET-SMELLING ROOMS

A delicate and pleasant odor may be diffused in one's room by orris root in powder form put in small vases and sprayed with water to keep it moist. This will give the odor of fresh violets if powder is of good quality and changed frequently. Makes delicate perfume for sachet bags for the bureau drawers also.

SPOT REMOVER

To remove spot from wool goods, carpets, paint from furniture and ink from paint use:

4 ounces ammonia
4 ounces white castile soap
2 ounces alcohol
2 ounces glycerine
2 ounces ether
5 quarts hot water.

Cut the soap up fine and put on stove in 1 quart hot water to dissolve, then add remaining 4 quarts of water and when nearly cold add other ingredients; bottle and cork tightly.

To sponge a dress use equal parts of wash and water. When spots are bad, apply the wash and rub with dry cloth.

—Mrs. W. B. Tarver

ANTIDOTES FOR POISON

Remedy for some poisions to be given while waiting for the doctor:

For almost all poisons and nothing else at hand cause vomiting by giving a strong solution of mustard and water, then feed whites of eggs beaten.

IVY POISONING:

Apply olive oil or Epson Salt solution.

BEE STING:

Apply Aromatic Spirits of Ammonia

CORROSIVE SUBLIMATE (Bicholoride):

Take the mustard and water then half dozen raw eggs.

OXALIC ACID:

Soap and water, or chalk or magnesia and water. Give every two minutes.

LEAD:

Give an emetic then a dose of castor oil or epson salts.

LAUDANUM, OPIUM, MORPHINE:

Give an emetic of strong mustard and water, then very strong coffee. Dash cold water on the head and KEEP PATIENT MOVING ABOUT.

AMMONIA:

Lemon juice or vinegar.

ARSENIC:

An emetic of mustard and salt; 1 tablespoon of each in a cup of warm water; then follow with sweet oil or milk. Beat up whites of eggs and give in milk or lime water.

CARBOLIC ACID:

Use alcohol freely to neutralize effects of acid.

IODINE BURNS:

Laundry starch neutralizes iodine, make a paste and apply thickly to burnt part.

IODINE POISON:

An antidote—Starch or flour stirred up in water, given, then give the emetic afterwards.

Ice Box Recipes

ICE BOX RECIPES

Ice Box Cookies

1 scant cup butter
2 cups brown sugar
2 eggs
¼ teaspoon salt
1 cup finely chopped nuts
1 teaspoon vanilla
1 teaspoon soda
1 teaspoon cream tartar
Omega flour, enough to make stiff dough.

Mix and make a roll about 3 inches thick in a damp cloth and put in the refrigerator, let stand till thoroughly chill and stiff. Slice very thin and bake in an oven about 400°F.

—Mrs. Overton DeVere.

Chocolate Ice Box Cake

1 10c box chocolate wafers
1 pint cream, whipped
4 tablespoons XXXX sugar
1 teaspoon vanilla
1 tablespoon milk

Mash wafers with milk, place on bottom of quart tray. Mix cream, sugar, vanilla; put on top of mashed wafers and freeze. Slice to serve.

—Vida M. Jones.

Ice Box Cookies

1 cup sugar
4 cups Omega flour
2 eggs
¾ cup butter

Mix together and put in ice box. After thoroughly chilled pinch off small portion of dough roll in ball press in center with thumb and put jello in. Then bake.

—Mrs. Job. Little.

Congealed Salad

1 can pimentos
3 dill pickles, sliced
4 slices pineapple, diced
2 packages lemon jello
2 tablespoons vinegar

Add water to pineapple juice to make a quart. Dissolve lemon Jell-o in quart of liquid, add 2 tablespoons vinegar, then fruit and vegetable ingredients, pour into molds and let congeal. This serves fifteen people. Serve on lettuce with mayonnaise.

—Mrs. W. E. Morrison.

Pineapple Bavarian Cream

Dissolve 1 package of lemon jello in a half pint of boiling water. Cool slightly and add half pint of juice from a can of pineapple. When cold and beginning to thicken whip until it will drop from spoon in a lump-like mass and quickly fold in 1 cup crushed pineapple. Add 2 cups whipped and unsweetened cream. Pour into mold and garnish with sliced pineapple and cherries or grapes, or pile lightly in stem glasses and garnish with cherry rings or pineapple.

—Mrs. John L. Morgan.

Ice Box Angel Food

2 dozen lady fingers
1 No. 2 can pineapple
3 oranges
6 bananas
1 pint thick cream
1 cup sugar
1 teaspoon almond flavoring
1 cup pineapple juice

Line bowl with halves of lady fingers. Place fruit, each kind seperately, on cakes layer by layer. Sprinkle with sugar. Repeat this process until bowl is filled. Cover with lady fingers, crust up, and pour over all cup of pineapple juice. Flavor cream with almond and whip stiff. Sweeten if desired. Place in ice box to set. Delicious. Serves eight.

—Mrs. H. H. Stewart.

Ice Box Cookies

1 cup brown sugar
1 cup white sugar
¾ cup butter
3 eggs
1 teaspoon soda dissolved in warm water.
1 cup nuts or raisins
5 cups sifted Omega flour

Form into 3 roll-wraps in oiled paper and place in refrigerator over night. Slice thin and bake in quick oven as needed. May be kept two weeks or more.

—Mrs. R. M. Rountree, Jr.

Veal Mousse

1 envelope Knox gelatine
1 cup cold water
1 pt. rich stock, well seasoned
Juice 1 lemon
1 onion grated
Stalk celery
2 cups cooked chopped veal

Soak gelatine in cold water five minutes. Add onion and celery to stock and after boiling a few minutes strain and pour over the softened gelatine. Add lemon juice and when the jelly is beginning to set, mold in the veal.

Bacon is used extensively as an accompaniment and garnish for other dishes. It seems almost a necessity with eggs, and is especially desirable as a garnish for oysters, sweetbreads, beef-steak, boiled chicken and many cheese dishes. Cooked with cabbage, beans and peas, bacon gives a flavor much desired by some.

Ice Box Cake

2 dozen lady fingers
1 lg. can crushed pineapple
1 pound marshmallows
1 pkg. jello (any flavor)
1 pint whipping cream

Line circular cake mold with lady fingers. Dissolve jello in ½ cup hot water and allow to cool. Cut marshmallows into quarters. Whip cream. Combine pineapple marshmallows, jello and ½ of whipped cream and pour into lined mold. Spread remainder of cream over top. Let stand in refrigerator over night. When ready to serve remove side of mold and cut into wedges. Will serve twelve.

—Many Fair Rust.

Ice Box Cake

5 eggs
3 10c size sweet chocolate
2 tablespoons hipolite
3 dozen lady fingers

Beat eggs separately, melt chocolate, add 2 tablespoons hot water then hippolite, add egg yolks, and return to double boiler. Fold in stiffly beaten whites. Put lady fingers cut in halves around buttered pan and pour chocolate mixture over lady fingers. Pour layer of each until pan is full. Put in ice box over night. Slice and serve with whipped cream.

Ice Box Rolls

1 yeast cake
½ cup luke warm water
1 cup scalded milk
2-3 cup shortening
½ cup sugar
1 teaspoon salt
1 cup mashed Irish potatoes
Omega flour to make dough

Scald milk, add shortening, sugar, salt and potato. When cooled to luke warm, add yeast, mix, and add flour for thin batter. Let rise. Add 2 eggs, and enough flour to make dough. Put in refrigerator and use as wanted.

—Mrs. D. C. Russell.

Chicken Loaf

Chicken
1 tablespoon Knox gelatine

Boil chicken in as little water as possible until meat falls off bones. Chop fine and season lightly. Add 1 tablespoon of Knox gelatine dissolved in hot water to chicken water and cook down to 1 cupful. Mix with chicken, pour into mold and set in ice box. When cold slice and serve on lettuce leaf with mayonnaise.

—Mrs. Mel Morrison.

Frozen Fruit Cake

2 cups milk
¼ cup Omega flour
½ teaspoon vanilla
1 cup cherries
1 cup pecans
½ cup sugar
2 eggs
1 cup pecans
1 cup whipped cream
2 cups vanilla wafer crumbs

Scald milk, add beaten eggs, flour and sugar. Cook in double boiler until thick, chill, add cherries, nuts, crumbs, vanilla and cream, and place in drawer of frigidaire.

—Mrs. Lloyd Reavis.

Frozen Fruit Salad

¾ cup fruit salad dressing
½ cup cream (whipped)
2 bananas (sliced)
6 maraschino cherries
4 large slices pineapple (diced)

Fold whipped cream into the dressing, and add the fruits which have been diced. Place in deep tray of refrigerators and freeze until hard enough to cut. Cut into one half inch squares.

—Mrs. Carroll Jones.

Mousse

5 eggs (whites)
½ pkg. Knox gelatine
1 quart cream (whipped)
5 tablespoons sugar
¼ cake chocolate
Vanilla

Dissolve gelatine and chocolate in a half cup milk over a tea kettle. Mix eggs (beaten stiff) with cream, fold in sugar then add gelatine, chocolate and flavoring. Pour into molds, pack as for freezing and let stand three hours.

—Mrs. L. M. Snider.

Frozen Salad

1 pint whipped cream
1 10c jar maraschino cherries
1 10c can pineapple
¾ pint jar Miracle Whip dressing

Drain pineapple and cherries, chop, add to dressing, then add whipped cream. Freeze. Can make two quart trays and serve 16.

—Nettie F. Irwin.

Apricot Ice

1 cup sugar 1 cup water ½ cup Crystal Karo

Cook this mixture in a double boiler until it will spin a thread. Remove from fire, add 1 cup cold water, 4 tablespoons lemon juice and a No. 2½ can of peeled apricots which have been thoroughly crushed. Also add the apricot juice. Freeze in an electric refrigerator for five hours.

—Florence Phillips Rice.

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Meats and Poultry

MEATS and POULTRY

"Some hae meat, but can nae eat, and some cae eat, but hae no meat;
But we hae meat and we cae eat, and sae the Lord be thankit."
—ROBERT BURNS

Ham and Pickle Juice

Take boiled ham rub brown sugar into it, put in skillet with sweet pickle juice, cook in oven until tender and brown thirty minutes.

To Serve With Meats and Fish

Roast Beef—Grated Horseradish.
Roast Mutton—Currant Jelly, Mint Sauce.
Boiled Mutton—Caper Sauce.
Roast Pork—Apple Sauce.
Roast Lamb—Mint sauce and Green Peas.
Roast Goose—Apple Sauce or Cranberries.
Roast Turkey—Oysters and Cranberries.
Roast Chicken—Apple Jelly.
Broiled Fresh Mackerel—Cranberries
Broiled Blue Fish——White Cream Sauce.
Broiled Shad—Rice.
Salmon—Green Peas and Cream Sauce.

PROPER RELISHES FOR COLD BOILED HAM ARE:
French mustard, mustard pickle, chow-chow, tomato catsup and horseradish.

Potato salad, either hot or cold, is the conventional accompaniment for cold boiled ham.

Braised Beef

Cold sliced beef
Sliced or can tomatoes
Onion, salt and pepper
Green pepper
Carrots
1 cup green peas

Put cold sliced beef in stew pan, put all other ingredients in with the beef, cover and cook gently until tender.

—Mrs. W. R. Rountree.

Sweet Breads

Sweet bread
3 eggs
Cream sauce

Parboil sweet bread, then chop, put in rich cream sauce to which has been added hard boiled eggs chopped fine, a dash of sherry wine or serve hot on toast is an elegant supper dish.

—Mrs. Eugene Robbins.

Sweet Breads

Sweet bread
2 eggs
Cracker crumbs
Melted butter
Sherry or lemon juice

Parboil sweet bread, then place in cold water. When cold dip in the yolk of a well beaten egg. Roll in crumbs highly seasoned, put in a pan with melted butter and sherry or lemon juice. Serve on toast, garnish with parsley and sliced hard boiled eggs.

—Mrs. Eugene Robbins.

Brain Patties

2 sets brains
Lemon juice
1 box mushrooms
1 tablespoon butter
½ cup cream
Pepper, salt, nutmeg

Boil brains in clear water and lemon juice until done. Chop mushrooms and brains together, add butter and cream, salt, pepper and nutmeg and stew all together. Serve hot in patty shells. This makes 12 patties.

—Mrs. Eugene Robbins, Jr.

Beef Loaf

2 pounds round steak ground fine
2-3 cup bread crumbs
2 eggs
3 pounds sweet cream
Salt and pepper
Onion or onion juice

Make into a loaf and bake in long pan. Put a little water in pan to prevent burning.

—Mrs. R. M. Rountree.

Broiled Chicken

Chicken
Salt and pepper
Lard

Rub a nice fat chicken with salt and sprinkle with pepper, have skillet or broiler moderately hot, cover the bottom with lard, about ½ teaspoon. Put in the chicken with breast side down, cover with a flat top. Place iron on top to keep the steam in and let it cook until brown. Turn chicken over and let brown on other side. Turn chicken over and put in large tablespoon butter; steam with a little water and pour this gravy over chicken after taking chicken up to serve.

—Mrs. R. M. Rountree.

Chicken Pillau (1837)

1 large dressed hen
½ gallon hot water
2 tablespoons salt
3 cups uncooked rice
6 eggs
Parsley

Place chicken in large steamer and cover with water, sprinkle with salt. Cover and let cook until almost done. Pour rice into stock and boil until thoroughly soft. Arrange rice on large platter, place chicken in center and garnish with hard boiled eggs and parsley or celery tops.

—Mrs. H. H. Stewart.

Chicken Croquettes

2 cups chicken (1 hen)
1 cup pecans (chopped up)
1 teaspoon salt
¼ teaspoon black pepper
1 tablespoon lemon juice
1 tablespon chopped parsley
1 teaspoon nutmeg
1 teaspoon celery seed
2½ cups milk
3 tablespoons Omega flour

Make into croquettes, dip into cracker crumbs then in egg and crumbs again, fry in hot fat.

—Mrs. C. P. Morrison.

Mayonnaised Chicken

½ cup chopped almonds
2 cup diced chicken (½ lean)
1 cup celery, diced
3 hard boiled eggs
1 can small peas
2 tablespoons chow-chow

Dissolve 3 tablespoons gelatin in ½ cup chicken stock. When cool, mix with 1 cup of good mayonnaise. Stir in dry ingredients and mold. Serve on lettuce.

—Mrs. Mel Morrison.

Chicken A La King

1 hen
1 green pepper
1 small onion
1 oz. butter
1 pint cream
3 egg yolks
2 tablespoons sherry

Boil hen until tender, let cool, slice very thin. Put butter, pepper and onion chopped fine in small pan, brown to a golden color. Put cream in let boil. Put sliced meat in and let boil for 10 minutes. Put egg yolks and Sherry in just before serving. Salt and pepper to taste.

Scolloped Chicken

Meat of one hen
Cracker crumbs
Mushrooms
Season

Cook hen tender, cut up as for hash. Put in a baking dish a layer of cracker crumbs, one of mushrooms and one of chicken until the pan is filled. Pour over the whole rich gravy made from chicken broth. Heat thoroughly in oven for at least twenty minutes before serving.

—Mrs. R. M. Rountree.

Fried Chicken

Chicken
Lard
2 tablespoons Omega flour
1 cup sweet milk

Cut up chicken as usual for frying, salt and pepper. Dip in flour and fry in deep hot fat. Remove from skillet. Pour off all lard from skillet, but about 3 tablespoons, sift in this 2 tablespoon flour, brown, add hot water until skillet is about two-thirds full. Put chicken back into this. Cover skillet and let simmer for about 10 minutes, add a cup sweet milk and let cook down until gravy is real thick. This makes a most palatable dish.

—Mrs. Marshall Eskridge.

Roast Chicken, Turkey, Goose or Duck

Fowl
Dressing
Salt
1 quart hot water

A goose or any fowl, of uncertain age, should be parboiled before setting to roast.

Cut off the neck inside the skin, on a line with the top of the wing bone. Wash and scrub inside and out and dry with a cloth. Fill with dressing. Run a trussing needle, threaded with white twine, through the legs pressed close against the body and lifted as high as possible; take a stitch on further side and return to within an inch of the place where the needle entered, tie the twine in a knot. Turn the neck-skin over the end of the neck on the back and run the threaded needle through the wing over the skin, turn over the back and through the second wing; To remove after cooking, cut stitches on wing and leg and draw out by the knots on the other side.

Rub the turkey well with salt after it has been stuffed, then put in a steamer and place on top of the stove with a quart of hot water in the steamer. Let turkey steam about an hour under a slow fire, of course a young turkey must not be steamed quite as long. Turn the fowl during this time to sear the whole outside. After specified steaming time, remove the top from steamer and place fowl in hot oven. Cook at a temperature that is not too hot, baste with the liquid or stock every 15 minutes; dredge with flour after basting, cook in oven about 2 hours.

Baste a goose with salt water rather than with fat. In cooking goose if there is an excessive accumulation of fat in pan, pour off when partially cooked.

In cooking a duck if an whole onion is placed inside of the fowl with the dressing the onion will destroy some of the wild taste.

Stuffing or dressing for Turkey and Chicken.

2 cups bread (flour or corn bread
½ teaspoon salt
½ teaspoon black pepper
Onions, chopped fine
Celery, chopped in small pieces
Oysters if desired

Mix all the ingredients together thoroughly. The bread should have been soaked in water then mashed dry, and mixed in. This quantity given is enough for one chicken. Double the quantities for a ten pound turkey.

Stuffing for Geese and Ducks.

2 cups mashed potatoes
1 cup soft bread crumbs
½ teaspoon salt
½ teaspoon black pepper
2 tablespoons onion pulp
½ teaspoon of poultry seasoning

Mix thoroughly.

Boiled Ham

Place ham in a vessel large enough to cover it with cold water, when half done pour off water, and refill with boiling water to which add ¾ pint of syrup and scant cup of vinegar. Cook until done.

Let ham remain in liquid over night, remove skin sprinkle with sugar (brown), black pepper and sifted bread crumbs, stick in whole cloves and place in moderate oven until a delicate brown.

Mrs. Mary Ann Traylor, Uniontown, Ala.

Hamburger Steak

3 pounds beef
1 cup bread crumbs
Salt and pepper
4 eggs
1 onion
1 can tomatoes

Mix chopped beef, eggs well beaten, bread crumbs, seasoning. Make into loaf and cover with tomatoes and chopped onion. Bake one hour.

—Mrs. Walton Callen.

Boiled Ham

Ham
1 cup molasses
1½ quarts water
A few cloves, spices
A little sugar

Soak ham in water overnight, boil in a fireless cooker with water and molasses. The next morning let it get cold then skin, sprinkle sugar on top, stick a few cloves and spice about in the fat and baste until brown. This is delicious.

—Mrs. Eugene Robbins, Jr.

Ham Loaf

2 pounds ground cured ham
1 lb. lean veal or pork ground.
2 beaten eggs
1 cup milk
1 cup cracker crumbs
½ cup brown sugar
Pinch cloves

Combine and pack into ring mould, cover with brown sugar and cloves. Bake one hour or until done. Serve with green peas or mushrooms in center.

—Mrs. D. C. Russell.

Heavenly Ham

1 thick slice center cut raw ham
¼ cup dry mustard
⅓ cup brown sugar
1 sm. bottle ginger ale
Pinch salt and pepper

Brown ham quickly on both sides in frying pan. Then place in shallow baking dish. Mix mustard and sugar and spread over ham. Pour gingerale around (not over) the ham. Bake in moderate oven 45 minutes or until tender.

—Ruth McDonald Russell.

Chicken Dumplings

2 eggs
2 cups buttermilk
½ teaspoon soda
¼ stick butter
½ teaspoon salt
Flour enough for stiff dough, sifted with 1 teaspoon Clabber Girl Baking Powder

Beat eggs, add milk and soda, butter melted and salt. Add flour to make a stiff dough. Have plenty of boiling water in chicken and drop bits of dough size of walnut and boil fifteen minutes without cover, then cover and let steam for five minutes. Will be light and dry inside.

—Mrs. W. B. Moore.

Baked Ham

Enclose a Swift's Premium or Armour's Star Brand skinned Ham in dough made of flour and water. Put in dripping pan, place in a heated oven until dough is a good brown. Reduce heat to low temperature. Allow to bake four or five hours. It is a slow process but there is no basting, and when ham is done the flavor is perfect. When done take off cover, sprinkle with brown sugar cinnamon and ¼ teaspoon cloves. Return to oven to brown.

—Mrs. W. B. Moore.

Stuffed Ham

Boil an eight or ten pound ham with a few bay leaves and cloves. When cold remove skin, all fat and bone, then stuff with following dressing.

2 boxes browned premium crackers
Some fat of ham
6 or 8 stalks of celery
6 or 8 pieces of parsley (more if desired)
4 or 5 onions
Garlic according to taste
6 or more red peppers
2 bottles small cucumber (sour) pickles
1 glass tart jelly
White mushroom seed
2 tablespoons Worcestershire

Run the above through food chopper, mix with brown gravy and whole egg. Stuff and baste on with white of egg and brown.

—Miss Annie Bender.

Roast Lamb

Lamb roast
1 cup water
Salt and pepper
½ cup vinegar
A slice of bacon

Trim off skin and wash well. . Salt and pepper and rub over with flour. Put in roaster, add water and vinegar, place bacon on top of roast. Baste well while cooking.

—Mrs. Mel Morrison.

Meat Loaf

2 pounds beef
1 pound fat pork
3 eggs
6 soda crackers
1 teaspoon salt
½ teaspoon pepper

Chop the beef and mix all well and shape into loaf. Bake 1½ hous in moderate oven. Serve hot, or slice cold for lunch.

—Mrs. Nannie M. Hogan.

Veal Loaf

1 pound steak
1 pound pork
2 eggs
2 cups cracker crumbs
Salt and pepper to taste
2 small onions
Butter size of walnut
½ teaspoon chili powder
1 cup tomato juice

Grind meat, roll bread crumbs, mince onions, mix all ingredients well. Form into loaf and bake half hour.

—Mrs. J. W. Rountree.

Meat Pie

1 to 2 pounds beef
Irish potato
Onion
2 tablespoons Omega flour
Pepper and salt

Stew all together until beef is very tender. Be sure there is plenty of gravy. Place all this stew in baking dish.

PASTRY:

2 cups Omega flour
2 tablespoons baking powder
½ teaspoon salt
2 tablespoons lard
1 egg
½ cup milk

Kneed into a dough adding more flour if necessary. Roll out and place carefully over the meat in dish and bake a rich brown on top.

—Mrs. Jas. W. Rountree.

Roast Pigeons

12 birds
½ loaf light bread
Red and black pepper, salt
¼ pound butter
Small boy truffles
Sweet milk

Select large fat birds, just ready to fly. Dress as for stuffing. Crumble the bread, moisten with milk, add butter, seasoning to taste, add chopped truffles. Stuff birds with this, put them to roast keeping them constantly basted with a sauce made of ½ cup of Worcestershire sauce and nearly ½ pound butter. Cook for 1 hour or longer. These are delicious for dinner or supper.

—Mrs. Eugene Robbins, Jr.

Pork Chops—With Tomato Sauce

Put ½ pound lard in frying pan, and add 1 onion sliced, brown and remove to platter. Salt, pepper and flour the chops and fry in the gravy with a little lard added. When brown lay the chops on platter and to the gravy add a cup of tomatoes and a little flour. Cook a few minutes and pour over chops.

—Mrs. R. M. Rountree.

Sausage

20 pounds meat
½ wine glass black pepper
½ wine glass red pepper
2 wine glasses salt
1 cup sage

—Mary R. McIlwain.

Pork Sausage

4 pounds ground pork
2 teaspoons salt
2 tablespoons powdered sage
½ teaspoon red pepper
½ teaspoon black pepper

Two-thirds of the pork should be lean and one-third fat.

—*Mrs. J. W. Rountree.*

Potted Beef Steaks

6 steaks, cut from round or chuck
Omega flour for dredging
Lard for browning
1 large onion, sliced
3 or 4 carrots
1 cup ketchup
2 cloves
2 bay leaves
Salt and pepper

Brown steaks and add other ingredients and 1 cup hot water. Let cook 1 hour.

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Pickles, Preserves and Jellies

PICKLES, PRESERVES AND JELLIES

Apple Jelly

Cut up apples, cover with water, let boil until tender, let drip, to three measures of juice two cups of sugar. Let boil until it will jell.

—Mrs. M. R. McIlwain.

Artichoke Pickle

2 pkgs. artichokes
2 gallons vinegar
4 pounds brown sugar
2 teaspoons salt
2 teaspoons black pepper
2 tablespoons whole cloves
2 tablespoons all-spice
4 tbs. white mustard seed
½ gallon onions
½ tablespoon yellow mustard

Put artichokes in strong brine for 24 hours. Wash in clear water and wipe perfectly dry, pack in stone or glass jars with alternate layers of onions. Mix all seasoning and sugar and put it in vinegar, either in a thin muslin bag or otherwise and when boiling hot pour all together in a jars. Seal and wait a month or six weeks before using.

—Mrs. H. K. Phillips.

Apple Pickle

1 qt. good vinegar
6 cupsful brown sugar
1 teaspoon cloves, whole
1 teaspoon cinnamon
Apples, sweet or sour, but firm

Bring vinegar and sugar to a boil. Remove scum and put in spices. Pare, core and quarter apples and put them in syrup. Let boil very slowly until then can be easily pierced with a broom straw.

—Mrs. Mary Kenan Graham.

Cranberry Jelly

1 quart cranberries
1 cup boiling water
2 cups sugar

Put cranberries in sauce pan with boiling water and boil ten minuets or until tender. Strain through colander, pushing pulp through. Put back on stove, add sugar, bring to a boil again and pour up in molds to harden.

—Mary McCurdy Tavel Holroyd.

Cabbage Pickle

1½ gal. cabbage
3 quarts boiling water and ¾ lbs. salt—boil and skim

Pour over cabbage hot water and salt cover close, let stand all night. In morning squeeze all water out.

1½ qts. chopped onions
½ gal. vinegar
1¾ pounds sugar
1 tablespoon celery seed
2 pieces Mace ginger
3 tablespoons tumeric
½ cup white mustard seed

Grind spices and mix in vinegar, then stir in cabbage. Pour all in stone jar and cover closely. Put jar in a pot of water and let boil 3 or 4 hours. Seal in glass jars while hot.

—Mrs. R. M. Rountree.

Chili Sauce

4 doz. ripe tomatoes
1 dozen onions
10 green peppers
6 tablespoons brown sugar
1 oz. tumeric
1 oz. each all-spice, mace
1 nutmeg (grated)
1 quart vinegar

Cut tomatoes, onions, pepper fine, put all into a porcelain vessel and mix thoroughly, cover with vinegar and cook 1½ hours. Put off the stove, let cool and put in jars, seal.

—— *Mrs. M. E. Eskridge.*

Chili Sauce

5 qts. skimmed, chopped ripe tomatoes
2 cups chopped sweet red pepper
2 cups chopped green peppers
1½ cups chopped onions
3 tablespoons salt
1 cup sugar
3 cups vinegar
1 teapsoon cloves
1 teaspoon all-spice
1 teaspoon cinnamon

Combine the chopped vegatables, the salt, the sugar and simmer this mixture until it begans to thicken. Then add the vinegar and spices and cook the mixture down until it becomes a thick sauce. Pour into hot sterilized bottles, use new corks, and seal air-tight with sealing wax. This recipe yields about 3 quarts of sauce.

—Mrs. John L. Morgan.

Chili Sauce

One gallon ripe tomatoes, (measured after being scalded and peeled). Cook in own juice about 20 minutes. Then add 1 quart vinegar.

4 teacups chopped onions
12 small pods green pepper (hot)
6 bell peppers, cut fine (no seeds)
3 tablespoons salt
3 teacups sugar
2 teaspoons spice
2 teaspoons mace
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon black pepper

Cook slowly until thick, stirring often.

—Mrs. W. H. Welch.

Chili Sauce

2 gallons tomatoes
1 quart onions
4 cups sugar
4 cups vinegar
4 teaspoons mixed spices
1 teaspoon celery seed
½ cup salt
24 large green peppers

Chop onion, tomatoes and pepper together fine. Mix all ingredients and spices. Boil 3 or 4 hours. Seal in jars while hot.

—Mrs. R. M. Rountree.

Chili Sauce

1 peck tomatoes
2 dozen onions
10 ripe bullnose peppers
2 garlic bulbs
1 pound sugar
2 ozs. mustard
2 ozs. black pepper
1 quart vinegar

Sprinkle with salt, let stand several hours, drain off water.
Let boil until thick, seal in jars. *—Mrs. Belle Irwin.*

Cucumber Pickle

Make a pickle of salt water strong enough to bear an egg and put the cucumbers into this; let them remain ten days. Then take then out and place them in a kettle, which must first be lined with cabbage or grape leaves. Layers of cucumbers and layers of grape leaves must then be put in alternately. Cover then with water and place the kettle upon the fire and let it remain until it becomes as hot as you can bear your finger in it; continue this until the cucumbers become crisp and tender (five or six hours); then place them carefully in the jars. Put the vinegar in the kettle, throw some spice in and let it boil and pour it immediately over the cucumbers. Cover the jars and let them stand until morning; then pour off the vinegar and boil again. Pour it over the cucumbers as before. Spice with cloves and all-spice. Cover the jars tightly and set away ready for use.

—Mrs. Georgia Morrison

Chow Chow

1 gal. chopped tomatoes
2 gal. chopped cabbage
1½ gal. chopped barrel cucumbers
1 gal. Bell peppers (remove core)
¾ gal. onions (chopped)

Sprinkle with salt let stand over night. Wash in clear water in morning. Pour 1½ gallons vinegar and 5 pounds sugar over this and let come to boil. Put in a cloth and let boil in the vinegar:

5c stick cinnamon
10c whole cloves
10c whole all-spice
5c black pepper
8 or 10 pieces ginger

Cook an hour or more after ¾ of an hour add the cucumbers. When cool add 2 small boxes of ground mustard, 5c tumeric, 10c celery seed, and 10c white mustard seed.

—Mrs. Selden Roane.

Green Pepper Catsup

Boil 4 dozen green peppers until tender. Remove from water and place on dish, open the peppers, rub through sifter. Into this pulp add 6 onions chopped fine, 1 tablespoon of salt, 2 tablesoons of sugar, ¼ teacup of olive oil; stir vinegar into this pulp until thin enough to pour into a bottle.

—Mrs. M. E. Eskridge.

Tomato Catsup

1 peck tomatoes
Salt, pepper
Vinegar
Sugar, cloves
Mustard
Garlic or onion

Grate tomatoes, run through sieve, put pulp in bag let drip over nigh t Mix pulp with other ingredients to taste enough vinegar to make thin enough to pour out of bottles.

—Mrs. C. F. Irwin.

Cucumber Catsup

3 doz. cucumbers
½ doz. large onions
Sugar, tumeric
White mustard seed
A little horse radish
Vinegar
Pepper, cayenne pepper

Grate cucumbers, sprinkle with salt, also onions and horse radish. Press the cucumbers until all the water is out, save the water and measure it. When dry use the same quantity of good vinegar as there is of water, add sugar and all seasonings. Mix thoroughly, put in bottles and cork tight.

—Mrs. Emma J. Riggs.

Pepper Hash

2 large cabbage
1 peck green tomatoes
½ peck of onions

Cut and sprinkle with salt and let stand over night and drain off, then add:

1 dozen Bell peppers
1 dozen hot peppers
Mustard, ¼ of lb.
1 cup sugar

Cover with vinegar and cook one hour.

—Mrs. W. C. Phillips.

Green Tomato Mincemeat

½ peck small green tomatoes
2 tablespoons salt (heaping)
½ fresh beef suet, shredded
2 pounds raisins
2 pounds sugar
1 pint vinegar
1 teaspoon each of cinnamon, cloves, mace and nutmeg

Wash and slice tomatoes, and sprinkle with salt. Let stand about two hours, and drain. Cover with cold water, and boil about one hour, then add vinegar, suet, sugar, spices, and last the raisins. Cook until thick, stirring often, and seal in jars. Bake between two crusts. When ready to make pies, it is improved by an apple sliced thin to a pie.

—Mrs. W. H. Welch

Sweet Tomato Pickle

1 peck of green tomatoes, cut up and soak in salt over night. Drain and chop up fine or grind if you have a meat chopper. 1 dozen or more bell peppers, have a few of them red, as it looks pretty. 1 pint of little nest onions and a few pods of cayenne pepper, 1 tablespoon each of ground spice, cloves and cinnamon tied in a muslin bag. 2 or 3 tablespoons of ground mustard, some white mustard seed and celery seed; 5 cups of white vinegar and sugar to taste.

—Mrs. L. M. Snider.

Green Tomato Pickle

7 lbs. tomatoes sliced ½ inch thick
4 pounds sugar
3 quarts vinegar
1 pound seeded raisins

Cinnamon, cloves, spice to taste. Soak sliced tomatoes 24 hours in water bucket of cold water with ¾ pint of lime dissolved in it.

—Mrs. R. M. Rountree.

Watermelon Rind Pickle

Peel good thick rinds cutting off all pink meat. Then to each gallon of rind put 1 teaspoon of salt, cover with water and boil until you can pierce with silver fork. Take out and dry on old table cloth.

One quart vinegar, 2 pounds brown sugar, 1 teaspoon each mace, cinnamon, cloves and spice. Cook in syrup until cleared up and syrup thickens.

—Mrs. C. P. Morrison.

Pickle

1 pk. tomatoes, sliced — 1 doz. onions, sliced

Sprinkle them with salt and let stand until next day, drain

1 small box mustard — 1 oz. yellow mustard seed

1½ ozs. ground black pepper — 1 oz. all-spice

1 oz. whole cloves

Put in kettle a layer of tomatoes and onions, a layer of spices alternately until all are used then pour enough vinegar to cover. Add ginger and celery seed to taste. Boil 20 minutes.

—Mrs. Belle Irwin.

Olive Oil Pickle

4 pounds cucumbers — 2 cans pimientos

2 pounds onions — 6 green peppers

6 red peppers

Slice, put in layers with salt and allow to stand 24 hours, wash in three waters.

6 cups vinegar — 2 tablespoons mustard seed

1 qt. sugar (less 1 cup) — 1 oz. tumeric

Bring to boil with vegatables and let boil 10 minutes. When cold add 4 tablespoons olive oil.

—Mrs. Frank Hardy.

Sweet Peach Pickles

7 pounds fruit — 1 oz. cloves

3 pounds sugar — Vinegar to almost cover fruit

Peal peaches very thin, put in boiler with other ingredients and boil until syrup is thick. Put in jars seal at once.

—Mrs. George Cook.

Chow Chow Pickle

Three large cabbage heads, 1 quart onions, (Bell peppers if you like), cut fine, sprinkle lightly with salt. Put in sunshine for three or 4 hours. Put cabbage in jars. 3 quarts vinegar, 1 pint sugar, 10c white mustard seed, 10c celery seed, 5c each of tumeric, cinnamon bark and mace. Let vinegar and spices come to boiling point. Do this for three mornings.

—Mrs. George Phillips.

Strawberry Preserves

Mix equal amounts of berries and sugar, let stand until juice is well extracted. Put the syrup on the fire and when it begins to boil drop in the fruit. Cook until berries are thoroughly done. This will make a sort of jelly about the fruit. If only a thick syrup is desired, add water. Simply delicious.

—Mrs. J. W. Rountree.

Fig Preserves

Wash figs in soda water, then rinse in clear water. Weigh fruit. Weigh equal amount of sugar, put on fruit, let stand over night. Put on next morning and boil until syrup becomes thick. Put in glass jars and seal.

—Mrs. G. M. Cook.

Strawberry Preserves

1 quart strawberries
2 pounds sugar
Pinch salt

Wash berries and stem. Add sugar. Start over low fire and when it reaches boiling point, boil for 2 minutes. Never stir. Let cool in boiler and put into jars without beating. Be sure to have full quart of berries.

— Mrs. David C. Russell.

Pear Preserves

Peel, core, and cut pears as many the same size as possible. Cook in clear water until they can be pierced with fork. Remove from water and put in earthern vessel layer of pears and layer of sugar using pound for pound, in the afternoon. Next morning there will be sufficient juice to cook the preserves, cook very slowly until pears are clear, seal while hot.

—Mrs. J. W. Rountree.

Sweet Peach Pickle

7 pounds of fruit
3 pounds of sugar
1 pint of vinegar
2 teaspoons of cinnamon
1 teaspoon of cloves

Let the vinegar and spices come to a boiling heat then put in the fruit and boil for a short while.

—Miss Lizzie Morgan.

Mustard Pickle

4 doz. large cucumbers (or tomatoes)
4 large cabbage
1 peck onions
1 peck green bell peppers (remove the seed)

Cut up and let stand four hours, drain off salt water. Mix 1 pound Coleman's mustard, 2 ounces tumeric, 2 ounces of mustard seed, 2 ounces of celery seed, 4 pounds of brown sugar. Cover with good apple vinegar and boil about 30 minutes. This will make about 5 gallons.

—Mrs. N. A. Phillips.

Raw Cabbage Pickle

4 cabbages
1 lb. white mustard seed
3 pounds sugar
1 grated horse radish
2 tablesppons each of cinnamon, celery seed, cloves, mustard

Cut cabbage into bits, put in jars with seasoning and cover with vinegar. Use salt and pepper to taste. Seal and let stand 24 hours.

—Mrs. H. H. Stewart.

Cranberry Relish

1 quart cranberries
2 whole oranges
2 cups sugar

Grind cranberries and oranges, add sugar, stir until dissolved. Do not cook.

—Mrs. R. M. Rountree, Jr.

Tomato Relish

15 ripe tomatoes
6 sour apples
5 medium onions
½ pint vinegar
2 tablespoons salt
3 green peppers
1 tablespoon black pepper
½ teasoon cayenne pepper

Scald and skin tomatoes, pare, core.

—Mrs. H. H. Welch.

Tomato Relish

15 ripe tomatoes
6 sour apples
5 medium onions
2 tablespoons salt
3 green peppers
1 level teaspoon black pepper
1-3 teaspoon cayenne pepper
½ pint vinegar

Scald and skin tomatoes, pare, core and cut into small pieces apples. Peel onions, chop all together fine, put in sauce pan with seasoning, boil slowly 1½ hours.

—Mrs. George Cook.

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PIES AND PUDDINGS

"Dessert" said he, "I hope is pie"
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She was not cross, but her reply was
"Just a little tart."

Dandy Pudding

1 quart sweet milk
6 eggs
1 tablespoon Omega flour
Vanilla

Mix milk, yolk of eggs, flour and sugar. Let milk boil and stir in the mixed eggs, flour and sugar. Stir constantly until thick custard is made. Flavor with vanilla. Beat the whites of 6 eggs with 8 tablespoons white sugar to a stiff froth, flavor this with lemon and pour over custard and put in the oven to brown.

—Mrs. R. R. Carothers.

Bread Pudding

1 pint bread crumbs
1 cup Omega flour
1 teaspoon soda
½ teaspoon salt, cloves and cinnamon
1 cup raisins
1 cup molasses
2 tablespoons butter
1 cup hot water
1 egg

One loaf bread toasted and rolled measuring 1 pint of crumbs, flour, soda, salt, cloves, cinnamon, raisins, molasses, butter in cup of hot water, egg beaten light. Pour batter into a 2 pound coffee can, well greased, place lid on tight. Place this can in bucket of warm water and steam two hours, keeping bucket lid tightly closed. Serve with sauce.

—Mrs. Walton Callen.

Pie Crust No. 1

1 pint Omega flour
7 tablespoons lard
Pinch salt
Ice water

Mix flour, lard salt and then ice water.

—Mrs. M. B. Portis.

Pie Crust No. 2

1½ cups Omega flour
¼ cup butter
¼ teaspoon Clabber Girl B. P.

Mix with cold water and roll thin.

Chocolate Pie

6 eggs
2 cups sugar
2 cups sweet milk
2 tablespoons Omega flour
¾ cup scraped chocolate

Separate eggs, using whites for meringue. Melt the chocolate with just enough boiling water to dissolve well. Beat flour, eggs and sugar together , add chocolate and milk, fill pie crust and bake. When done remove from stove add meringue, and let bake a light brown. This makes three nice pies.

—Mrs. Marshall Eskridge.

MERINGUE FOR PIE

6 eggs
6 tablespoons sugar

Whites of six eggs, 6 scant tablespoons sugar, either granulated or confectioners. Beat very light. The secret of good meringue is in not allowing the meringue to cook too brown, and in having the oven only moderately hot.

—Mrs. Marshall Eskridge.

Tombstone Pudding

EIGHT SERVINGS

6 eggs, separated
2 dozen macaroons
½ cup blanched almonds
1 cupful sugar
6 teaspoons Omega flour
1 teaspoon Clabber Girl B. P.
Few grains salt
8 ozs. of sherry or ½ cup.

Beat egg yolks until lemon colored, add cupful of sugar, flour and sherry. Put in double boiler and cook, stirring constantly until sauce thickens. Pour over macaroons which have been arranged on oven proof platter. Beat egg whites stiff, but not dry, add 6 tablespoons sugar, spread over macaroons and sauce. Stick almonds upright in meringue, brown 20 minutes. Serve hot or cold.

—Mrs. W. B. Moore.

Lemon Chiffon Pie

1 tablespoon of gelatine
¼ cup water
4 eggs, beaten separately
1 cup sugar
1-3 cup lemon juice
½ cup water

Cook with egg yolks and half sugar until thick; then beat other half of sugar with egg whites, add gelatine to hot mixture when cool and whites. Pour on top of vanilla wafers and top with whipped cream, let stand in ice box.

—Mrs. Frank Hardy.

Mrs. Massey's Chocolate Pie (1898)

6 eggs
1 cup sugar
2 cups milk
3 squares chocolate
3 tablespoons cornstarch
6 tablespoons sugar for meringue

Separate eggs, using whites for meringue. Melt chocolate in just enough water to dissolve. Make custard by boiling together the milk, yolks of eggs, sugar, cornstarch (mixed into paste) and melted chocolate. This should be stirred constantly to assure smoothness while thickening. Fill two ready cooked pie shells and top with meringue (pile up). Run in slow oven or under flame of gas to brown. Delicious!

Lemon Pie

2 cups sugar
2 tablespoons flour
4 eggs
1 cup sweet milk
2 or 3 lemons

Mix sugar and flour together and add the well beaten eggs and milk then grated rind and juice of lemons. Pour at once into pie plates lined with rich pastry. This makes two pies.

—Mary R. McIlwain.

Irish Potato Pie

1 Irish potato
1 lemon
1 cup cold water
1 cup white sugar

Grate the potato and lemon rind add juice of lemon, cup of cold water and a cup of white sugar.

—Mrs. Eugene Morrison.

Mock Mince Pie

½ cup vinegar
½ cup sugar
½ cup molasses
½ cup raisins
½ cup pulverized crackers
½ cup butter
1 cup boiling water
Pepper, salt, cloves and cinnamon

This will make two pies.

—Mrs. Eugene Morrison.

Molasses Pie

1 cup sugar
1 cup molasses
4 eggs
1 tablespoon butter
2 tablespoons Omega flour
½ teacup sweet milk
Nutmeg to flavor

Beat hard and bake in a rich crust.

—Mrs. R. M. Rountree.

Molasses Pie

2 cups molasses
1 cup sugar
1 teaspoon soda
2 tablespoons butter
1 lemon
4 eggs
2 tablespoons Omega flour

Put the molasses, sugar and butter together and let come to a boil. Take off and beat in soda. Whip eggs lightly with flour and mix with other ingredients when cool. This makes 2 nice pies.

—Mrs. Bell Irwin.

Apple Pudding

2 cups stewed apples
2 cups sugar
1 cup butter
7 eggs

Beat the whites of 5 eggs until stiff, add ½ cup sugar, and spread over the 2 cups of apples stewed and strained and mixed with the 1½ cups of sugar and cup of butter, seven egg yolks. Place in oven and brown slightly.

—Miss Leila Morgan.

Cocoanut Custard

1 cocoanut
6 eggs
½ pound white sugar
½ pound butter
Juice of 3 lemons

Grate fine the cocoanuts, whip the eggs lightly, mix all ingredients; add the milk of the cocoanut if not thin enough. When the pastry is browned pour in the mixture and bake a few minutes.

—Mrs. R. R. Morgan.

Chocolate Plum Pudding

1 envelope Knox Sparkling Gelatine
¾ cup cold water
1 cup sugar
½ teaspoon vanilla
1 cup seeded raisins
½ cup dates or fig, if desired
¼ cup sliced citron or nuts, as preferred
½ cup currants
1½ squares chocolate
1 pint milk
Pinch salt

Soak the gelatine in the cold water. Put milk in double boiler. Melt chocolate; add to milk and add sugar and salt. Scald and remove from fire. Add gelatine and when it begins to set add the fruit and vanilla. Serve with the following sauce or whipped cream: Beat white of one egg stiff; add one tablespoon confectioners sugar and ½ cup milk slowly. Flavor with vanilla.

Strawberry Pie

Make and cook pastry.

One dozen perfect berries to stand on crust, crush remaining quart of berries, add 1 cup sugar and 3 level teaspoons of corn starch. Cook until thick. Cool and pour over berries on crust. Beat ½ pine cream sweetened slightly and pour over just before serving.

—Mrs. W. B. Moore.

Chocolate Pudding

4 cold biscuits or cracker crumbs
½ cup boiling water
1 cup sweet milk
2 eggs
¼ cake chocolate
1 cup sugar
1 heaping teaspoon butter

Pour boiling water over crumbs, mash thoroughly, add milk slowly beating all the time. Add yolk of eggs beaten light, the chocolate grated, sugar and butter, mix thoroughly and put in hot oven. Beat whites of eggs with two tablespoons of sugar. When pudding is stiff, spread egg over the top and brown.

—Mrs. George Cook.

Mock Cherry Pie

1 cup cranberries cut in halves
1 cup sugar
½ cup water
1 tablespoon Omega flour
½ teaspoon each almond and vanilla extract
Pinch of salt

Bake with two crusts. One will not need to "pity the fruit of a cherry pie."

—Mrs. J. W Rountree.

Corn Pudding

1 pt. green corn or can corn
1 cup milk
2 tablespoons butter
1 tablespon sugar
2 eggs
Salt to taste

Mix corn, milk, butter, sugar, then well beaten eggs and salt. Pour into a well greased baking dish and bake a golden brown.

—Mrs. Harvey Gillis.

Macaroon Pudding

3 egg whites
1 pound macaroons
⅓ pound blanched almonds
1½ cups Sherry wine

Crumble macaroons then place in enamel pan one layer of macaroons, then a layer of almonds, repeat until almonds and macaroons are all used. Pour over this the wine and out of the whites of egg make a meringue and put over the whole, then slip in oven until brown. Let cool and serve with whipped cream. If meringue is not desired just use cream and do not put the pudding in the stove.

—Mrs. A. H. Bate.

Marshmallow Pudding

1 pound marshmallows
1 pound white grapes
1 cup nuts (chopped fine)
1 pint whipped cream

Cut marshmallows into quarters and put them in a little sweet milk to soften. Seed grapes. Layer of marshmallows, layer of grapes, layer of cream, layer of nuts. Build in layers until all is used. Whipped cream on top.

—Mrs. R. R. Carothers.

Buttermilk Pie

1¼ cups sugar
4 tablespoons Omega flour
3 eggs
2 tablespoons butter
1 cup buttermilk

Cream butter, sugar and eggs as for cake, add flour; beat well, stir in buttermilk, put in uncooked pastry and cook about twenty minutes.

—Mrs. L. R. Hillyer.

Crumble Pudding

1 cup dates
1 cup nuts
1 cup soft bread crumbs
2 cups sugar
1 teaspoon vanilla
2 teaspoons Clabber Girl B. P.
6 egg whites, beaten stiff

Mix all the ingredients and pour into a shallow pan well greased. Bake in slow oven 45 minutes. Cool and serve cut in squares topped with whipped cream. Can be made day previous to serving.

—Mrs. Ira Russell Nunnelee, Montgomery, Ala.

Woodford Pudding

3 eggs
1 cup jam
½ cup butter
1 cup sugar
½ teaspoon soda
1 cup Omega flour
2 tablespoons sour milk
Nut meg or spice

Beat egg yolks, butter and sugar together until light and smooth, then add the sifted flour with soda and spice, alternating with the milk. Place in a baking pan in the oven. While this is baking make a meringue of 3 egg whites using 3 spoonsful sugar in the meringue. When pudding is cooked spread meringue over pudding and brown.

—Mrs. R. M. Rountree.

Buttermilk Custard

2 eggs
1 cup sugar
1 cup thick butter milk
2 heaping teaspoons butter
1½ teaspoons corn starch
1 teaspoon extract

Bake custard, then beat the whites with two tablespoons sugar until stiff and spread over custard, then brown.

—Mrs. J. L. Morgan

Chicken Pie with Bread Crumbs

1 chicken boiled as for salad
2 eggs
Seasoning

Cut up chicken and place a layer in pan on a layer of bread crumbs. Repeat until pan is full. Pour over this, the stock and eggs well beaten. Season and bake in moderate oven.

—Mrs. Sam Reynolds.

Lemon Custard

1 cup sweet milk
3 eggs
1 cup sugar
1 tablespoon Omega flour
1 tablespoon butter
2 lemons

Cook milk and flour in double boiled till thick, then add other ingredients. Cook till done in rich bottom crust in steady oven.

—Mrs. L. J. Moore.

Lemon Custard

2 eggs
1 cup sugar
1 heaping teaspoon Omega flour
2 lemons, juice and grated rind
2 teaspoon butter
½ teacup water

—Mrs. W. E. Morgan.

Jelly Custard

4 eggs
2 cups white sugar
1 cup butter
1 cup sweet cream
1 cup jelly
2 tablespoons vanilla

Stir the yolk of the eggs and the sugar. Cream the butter and add the cream, then the jelly and last the whites of the eggs and vanilla.

—Mrs. Emma J. Riggs.

Banana Custard

1 quart sweet milk
3 eggs
½ cup sugar
½ teaspoon salt
½ tablespoons corn starch or Omega flour
2 or more ripe bananas

Separate the eggs. Use the 3 yolks with salt, sugar, cornstarch and milk. Place on a slow fire or in a double boiler, when thick remove from the fire and let cool then add vanilla extract. In a pan lined with vanilla wafers place a layer of custard then sliced bananas, then wafers, custard and bananas. Use 3 egg whites for meringue, place on top of custard and brown.

—Miss Imojene Phillips.

Lemon Custard

4 egg yolks
8 tablespoons sugar
2 tablespoons melted butter
2 lemons, juice and grated rind

Four tablespoons sugar to 4 whites to make meringue.

—Mrs. J. E. Crawford.

Butterscotch Pie

2 cups milk
1 cup brown sugar
2 tablespoons corn starch
3 tablespoons butter
¼ teaspoon salt
2 eggs
1 teaspoon vanilla
Pastry crust
30 marshmallows if desired, place on top and brown or use meringue

Scald milk, mix sugar and starch, stir till thick, cook 15 minutes in double boiler. Add butter and salt, pour over egg yolks slightly beaten. Return to double boiler and cook 1 min. Remove from fire and cool.

—Imojene K. Phillips.

Molasses Pie

3 eggs
1 cup black molasses
1 cup sugar
1 tablespoon Omega flour
1 lump butter
1 cup pecans

Mix sugar, flour and beat in eggs then molasses, cut in the butter. Last the pecans.

Hot water Pie Crust, for molasses pie.

½ cup lard
½ cup boiling water
2½ cups Omega flour
Pinch salt
¼ teaspoon Clabber Girl B. P.

Mix like any other pastry only be sure the water is boiling when ready to use. Cook the pie crust 5 minutes before putting in the filling. Cook in medium oven.

—Mrs. Henry K. Phillips.

Snow Peaked Prune and Apple Pie

3 cups cooked prunes
1 cup sugar
4 tablespoons shortening
1 cup chopped apples
Cinnamon
1 cup cream
2 egg yolks
1 tablespoon flour
Marshmallows

Into a pie pan lined with cheese crust place apples and prunes, sprinkle over sugar and a little cinnamon and dot with shortening. Pour over this the mixture of cream and beaten egg yolks. Dust with flour. Place strips of thinly cut pastry dough over top of pie in wide apart lattice work strips. Bake in a hot oven 450°F. for 10 minutes, then in a moderate over 375°F. until apples are tender. Remove pie from oven and place a marshmallow half in each square hole between lattice work strips of pie crust. Brown delicately in oven.

—Mrs. H. K. Phillips.

Cheese Pie Crust

1 cup Omega flour
½ cup cottage cheese
½ teaspoon salt
¼ cup shotening

Cut shortening into flour. When well blended add cheese and salt. Press against the sides of bowl so that all ingredients cling together. Remove from bowl wrap in wax paper and allow to chill before rolling.

Quince Pie

1 Quince stewed
1 cup sugar
1 tablespoon butter
½ teaspoon nut meg

Stew quince as same as apples. Line pie plate with pastry in this half fill with stewed quince.

Mix up a custard
2 cups sweet milk
1 egg yolk
½ cup sugar
1 tablespoon corn starch or Omega flour

Pour this uncooked custard over quince in the pie shell and place in the oven and cook slowly till custard is done.

—Mrs. Wm. Crawford Phillips.

Butterscotch Pie

2 cups sweet milk
1 cup brown sugar
2 tablesppons corn starch or Omega flour
3 tablespoons butter
¼ teaspoon salt
2 eggs
1 teapsoon vanilla

Scald milk, mix sugar and corn starch. Stir until thick, cook 15 minutes in double boiler. Add butter and salt. Pour in egg yolks slightly beaten. Return to double boiler and cook one minute. Remove from the fire and cool. Fill a ready cooked pie crust with filling. Place meringue on top and run in oven to brown.

—Mrs. Henry K. Phillips.

Molasses Pie

3 eggs
1 cup black molasses
1 cup sugar
1 tablespoon Omega flour
1 lump of butter

Mix sugar, flour, beat in eggs, next molasses, cut in butter.

Boiling water pie crust.

½ cup crisco
½ cup boiling water
2½ cups Omega flour
Pinch salt
¼ teaspoon Clabber Girl B. P.

Mix like any other pie pastry. Be sure the water is boiling when used. Cook pastry 5 minutes before putting in uncooked filling. Cook in a medium oven.

—Mrs. Henry K. Phillips.

Pie Crust

1½ cups Omega flour
7 tablespoons fat
½ teaspoon salt
¼ cup ice water

—Mrs. Frank Hardy.

Ice Box Lemon Pie

3 eggs
½ stick butter
1 lemon—rind and juice
1 can of Dime brand condensed milk
Lady fingers or Grahams

Separate the 3 eggs. Melt butter, while it is hot beat into yellows of eggs. Grate rind and juice of the lemon. Beat in the can of milk. Take a pie pan cover the bottom with graham crackers which have been rolled, then pour the filling on top of graham crackers. Do not cook the filling. (Beat the whites stiff and use ½ cup sugar in it and little lemon juice and let brown on top very slowly.) When cool put in ice box.

—Imojene K. Phillips.

Butterscotch Pie

1 cup milk
1 cup brown sugar
¼ cup butter (4 tablespoons)
4 tablespoons Omega flour
3 eggs (yolks)
1 teapsoon vanilla

Scald milk, beat eggs well and mix other ingredients. Add to scalded milk and cook in hot water until thick.

—Mrs. Frank Hardy.

Pecan Pie

¾ cup pecans
1 cup dark Karo
1 tablespoon butter
2 eggs, beaten
1 cup sugar
1 teaspoon vanilla

Cream butter and sugar, add Karo, vanilla, eggs and nuts. Beat well. Pour into unbaked shell. Bake 30 to 40 minutes.

—Mattie Russell Moore.

Apple Pudding

2 cups stewed and strained apples
2 cups sugar
1 cup butter
7 eggs (yolks)

Mix all ingredients put in baking dish. Whip 5 whites with ½ cup sugar spread on pudding, brown slightly.

—Miss Lela Morgan.

Apple Pie

Diced apples
1 tablespon corn starch
½ cup sugar
3 tablespoons of butter
¼ teaspoon salt
Dash nutmeg
2 tablespoons water

Use enough pared and diced apples to fill the pie crust heaping full. Add to this one tablespoon corn starch, ½ cup sugar, 3 tablespoons butter, ¼ teaspoon salt, 2 tablesppons of water and a dash of nut meg. Then place the top crust on. Preheat oven. Bake at 425°F. for 35 to 45 min.

—Mrs. T. B. Woods.

Jam Pudding

2 cups sugar
4 cups Omega flour
1 teaspoon soda
6 eggs
1 ounce all-spice
1½ cups butter
½ cup buttermilk
2 cups jam
1 nutmeg grated
1 oz. cinnamon

Bake and serve hot with sauce.

—*Mrs. J. W. Riggs.*

Apple Cup

½ dozen pastry cups
1 cup sugar
2 cups apple sauce
2 eggs, whites
4 teaspoons sugar

Fill pastry cups with sweetened apple sauce. Cover with meringue made of egg whites and sugar and brown in moderate oven.

——*Mrs. George Cook.*

Lemon Jell-O Whip with Prunes

1 package of Lemon Jell-O
Pint boiling water
1 cup chopped prunes
1 cup whip cream

Dissolve one package of Lemon Jell-O in a pint of boiling water and set it aside until it begins to thicken. Then beat with an egg beater until it reaches the consistency of whip cream. Stir in one cup of chopped prunes, which have been stewed until very tender. Turn into mold to harden. Add more sugar to the water in which the prunes were cooked and boil this down to thick syrup. When cold pour it about the base of the dessert, after you have turned this out, and arrange whole prunes as a garnish. Serve with whip cream.

Lemon Sponge or Snow Pudding

1 envelope Knox Gelatine
1 cup sugar
Whites of 2 eggs
¾ pint cold water
¾ pint boiling water
Rind and juice of 2 lemons

Soak the gelatine in cold water five minutes. Dissolve in boiling water ond add grated rind and juice of the lemon and sugar. Stir until dissolved. Strain and let stand in a cool place until nearly set. Then add the whites of the eggs, well beaten, and beat the mixture until it is light and spongy. Put lightly into glass dish or shape in mold. Serve with a thin custard made of the yolks of the eggs, or cream and sugar. Other fruit juices may be used, keeping the same proportions; when juice of less strength than that of lemon is used it may take the place of a pint of the water. In this case the juice of one lemon to each quart of jelly will bring out the flavor of the fruit.

Transparent Custard

10 eggs
½ pound butter
¾ pound brown sugar
Vanilla and nutmeg

Line a pan with crust and set in oven to harden. Cream butter and sugar and add the well beaten eggs and vanilla. Put into crust, put in the oven and bake slowly until a golden brown.

—*Mrs. Emma Riggs.*

Salads and Salad Dressings

SALADS AND SALAD DRESINGS

"A dish that I do love to feed upon."

Tomato Aspic

2 cans tomato juice
2 cans shrimp
1 teaspoon sugar
2-3 teaspoon salt
1 stalk celery cut fine
1 onion, grated
1 tablespoon vinegar
1 pkg. Knox gelatine dissolved in cup of cold water

Put mixture in round molds with hole in center. Serve on lettuce with dressing, and fill hole with cream cheese.

—Margueritte Cullen Reavis.

Chicken Salad

1 large chicken
1 dozen eggs
1 tablespoon butter
1 stalk celery
2 mellow apples
1 teaspoon mustard

Salt, sugar, celery seed, red and black pepper and ivnegar to taste.

Boil chicken in enough water to cover it until meat begins to drop off. Cut up with scissors into fine pieces, and add a little of the grease off the chicken water. Grate the whites of hard boiled eggs, cut up celery and apples and mix with the checken. Melt butter, add to well mashed yolks. Add other ingredients and mix thoroughly, garnish with lettuce and serve with mayonnaise.

—Mrs. H. H. Stewart.

Cabbage Slaw

Cut up 3 average slices of fat meat, fry brown, beat 2 eggs, add ½ cup vinegar, 1 tablespoon sugar, 1 teaspoon flour mixed well with sugar, 1 teapsoon prepared mustard, 1 teaspoon salt, 1 teaspoon celery seed, dash of red pepper. Pour this into grease, cook, stirring constantly until thick. When cool pour over 2 quarts finely shredded cabbage and 1 mellow apple cut up fine.

—Mrs. John L. Morgan.

Irish Potato Salad

12 potatoes, diced
6 sweet cucumber pickle
1 sweet pepper
1 bunch celery
Celery seed.

Mix with mayonnaise or good cream dressing.

—Minnie Lee Callen.

Grapefruit Salad

3 grapefruit
1 banana
⅓ cup celery
6 maraschino cherries
Mayonnaise and lettuce

Halve the grapefruit, remove the pulp and mix with diced banana and celery. Set each half in a lettuce leaf and fill with pulp, banana, celery and mayonnaise, add nuts if desired and dot with cherries.

—Mrs. Mel Morrison.

Cook Mayonnaise

2 eggs
2 teaspoons sugar
¼ teaspoon salt
¼ teaspoon mustard
2 teaspoons sifted flour
½ cup sweet milk
¼ cup vinegar (or ½ lemon juice and ½ vinegar)

Separate eggs, beat yolks very light; add sugar, mustard, salt, flour and sweet milk. Place on stove and stir constantly. As soon as it begins to thicken, add vinegar. Stir until thick. Add butter size of walnut, remove from fire and add well beaten whites. When cool the dressing is very much improved by adding 1 cup of stiffly whipped cream.

—Mrs. Marshall Eskridge.

Boiled Dressing

2 eggs
¼ cup butter
1 cup vinegar
¼ teaspoon pepper
½ teaspoon sugar
1 teaspoon salt

Beat the eggs light without separating, add the other ingredients, mix well and put in a double boiler, stir constantly until thickened. If too thick thin with cream or oil.

—Mrs. Eugene Morrison.

Pine Apple Salad

1 can sliced pineapple
10c box marshmallows
1 cup nuts
1 pound white grapes
Cream dressing

Cut marshmallows in fourths, then add pineapple which has been diced, cup of broken nuts, white grapes and cream dressing.

—Mrs. C. P. Morrison.

Perfection Salad

1 env. Knox Sparkling gelatine
½ cup cold water
Pine hot water
¼ cup mild vinegar
1 cup finely shredded cabbage
Juice of 1 lemon
½ cup sugar
2 cups celery, cut in small pieces
¼ can sweet red peppers, finely cut
1 teaspoon salt

Soak the gelatine in cold water five minutes; add vinegar, lemon juice, boiling water, sugar and salt, strain and when beginning to set add remaining ingredients. Turn into mold and chill. Serve on lettuce with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers, or the mixture may be shaped in molds lined with pimentos. A delicious accompainment to cold sliced chicken or veal.

Sardine Salad

1 can sardines
6 tomatoes, med. size
1 onion
Salt, vinegar, pepper to taste

Chop sardines and onion fine, and season with pepper, salt and venagar. Scoop out tomato and mix pulp with the sardines, fill tomato shells with salad. Serve on lettuce leaf.

—Mrs. Mel Morrison.

SHRIMP SALAD

Make the same as sardine salad only add 1 cup of creamed irish potatoes.

Marshmallaw Salad for 20 People

2 large cans pineapple cut in cubes and drained
1 pound marshmallows cut in halves
½ pound almonds blanched and chopped fine, other nuts can be used
1 small teaspoon salt
1 tablespoon Omega flour
2 tablespoons sugar
Yolks of 6 well beaten eggs
¾ cup of milk
3 tablespoons vinegar
2 tablespoons butter
1 pint cream whipped

Mix salt, flour, sugar, eggs, milk, butter and cook in double boiler. When it begins to thicken add vinegar slowly. When cool beat in the whipped cream. Add pineapple, marshmallows, nuts. Let stand over night or several hours.

—Mrs. John L. Morgan.

Congealed Veal Salad

6 pounds veal
2 cans pimentos
1 large bunch celery
6 hard boiled eggs
India relish
4 large lemons (juice)
1 box Knox gelatine

Put through food chopper. Dissolve gelatine in 2 cups cold water. Add 4 cups hot water on veal stock. Pour over other ingredients. Mix thoroughly. Mold in quart cartons, and set in ice box.

—Mary McCurdy Tavel Holroyd.

Oyster Salad

3 large cans cove oysters
4 eggs (yolks)
½ cup cream
½ cup butter
½ cup vinegar
½ cup liquor from oysters
½ cup rolled crackers
2 teaspoonsful mustard
Pepper and salt to taste

Beat eggs, stir in cream, vinegar and other ingredients. Put on fire, stir constantly, putting crackers last. Cut fine two cucumber pickles. Pour mixture over the oysters, which have been drained and cut in half.

Double the amount of sauce, and use eight (8) 5 oz. cans cove oysters and serve 28 generous helpings.

—Mrs. Mary Graham Calhoun.

Chef Salad

Into salad bowl put ½ head lettuce which has been cut into 1½ inch pieces; three tomatoes cut into quarters or eights; one stalk of celery hearts; two diced carrots; one bell pepper; one cucumber; 1 cup of small tender leaves curly mustard greens (raw). When real cold and ready to serve pour over the salad enough French dressing to moisten. Crumble over the salad a small quantity of roquefort cheese.

—By Ruth Russell.

Peacock Salad

½ pound boiled ham
½ pound N. Y. State cheese
Premier salad dressing
1 can pimentos
¼ teaspoon salt
¼ teaspoon onion juice

Grind ham, cheese and pimentos and mix with salad dressing. Serve on crisp lettuce or use as sandwich spread.

—Mrs. W. R. Peacock.

Shrimp Aspic Salad

Four packages Royal aspic, 2 cans shrimp, 2 cans tomato juice, 1 stalk celery. Dissolve aspic in 2 cans of hot tomato juice and enough water to make 8 cups of liquid. Season with 1 teaspoon salt, cayenne pepper, 2 teaspoons Worcestershire sauce and 1 small onion grated When slightly congealed stir in shrimp cleaned and celery chopped. Pour in greased ring mold. Serve on large plate, garnished with lettuce, olives and mayonnaise.

—Mrs. Stovall Milan.

A Real Salad

Mix two packages of cream cheese with half cup of candied cherries and one cup of crushed pineapple (which has been well drained). Combine one half cup chopped nuts, and six large graham crackers, which have been finely crushed. Make a roll of the cheese mixture, and roll it in the crackers and nuts placed in a waxed paper. Wrap in waxed paper, and place in refrigerator to chill for several hours or partially freeze. Slice, serve on lettuce with mayonnaise. Nuts may be added to salad if desired.

—Mrs. Mary Russell Hollis, Thomasville, Ala.

Fruit Salad

3 bananas
6 large apples
1 bunch celery
1 cup nut meat
Lettuce and mayonnaise

Peel and dice apples, bananas, chop celery, break up nuts. Mix ingredients with mayonnaise. Serve on lettuce.

—Mrs. Mel Morrison.

Tomato Salad a La Creole

1 quart tomato juice
1 teaspoon salt
½ teaspoon pepper
2 teaspoons sugar
2 tablespoons gelatine

Soak gelatine in cold water. Stir until dissolved and add a dish of red pepper; strain and when about to set pour over the following salad that has been fixed either in a mold or in pan. Sliced spanish onion, sliced bell pepper, sliced tomatoes, with boneless sardines. Between each stacking so as to cut in blocks, after the jelly has gotten cold. Serve on lettuce with mayonnaise dressing.

—Mrs. Walton Callen.

Veal Loaf Salad

1 can veal loaf
1 cup chopped celery
or cabbage, if cabbage is used
1 teapsoon celery seed.
3 hard boiled eggs
Salt and pepper

Mix all ingredients thoroughly, add either mayonnaise or boiled dressing.

Cucumber Aspic

5 cucumbers
½ green pepper
1 teaspoon grated onion
Sugar and salt to taste
1 tablespoon cold water
2 cups boiling water
2 teaspoons plain gelatine
5 teaspoons vinegar
Juice of 2 lemons
Salt and pepper

Grate cucumbers, mix with onion and green pepper. Soften gelatine in cold water, add boiling water, salt and pepper, lemon juice. Cool till slightly thick, add cucumbers and few drops of green coloring. Mold in ring molds.

—Mrs. D. C. Russell.

Congealed Fruit Salad

2 grape fruit
1 bottle cherries
1 cup pineapple
1 cup nuts
1 cup mayonnaise
1 cup whipped cream
1 package gelatine in ¼ cup water

Mix and put in molds to congeal.

—Mrs. W. E. Morrison.

Cabbage Salad

Shread cabbage, cut up one can of sliced pineapple, then cut marshmallows in cubes, combine with mayonnaise, serve on lettuce.

—Georgia Morrison Hardy.

Cream Slaw

One gallon cabbage cut very fine. Pint of vinegar. Pint of sour cream. ½ cup sugar. Tablespoon Omega flour. Two eggs, and a piece of butter size of walnut. Put sugar, vinegar and butter in a saucepan, let come to a boil, stir eggs, cream and flour (previously well mixed) into the vinegar, boil thoroughly and throw over cabbage that has previously been sprinkled with one tablespoon salt, one black pepper, one of Colburn's mustard.

—Mrs. Nannie M. Hogan.

Potato Salad

12 potatoes
½ cup diced celery
2 hard cooked eggs
1 bell pepper, green or red
1 teaspoon salt
1 teaspoon pepper
1 small onion
Pickle to taste
1 cup mayonnaise
Cucumber pickle

Cook potatoes until tender, when cool mix in other ingredients with mayonnaise.

—Mrs. Crawford Jackson.

Oyster Salad

2 cans cove oysters
4 egg yolks
½ cup cream
½ cup butter
½ cup of vinegar
1 cup of oyster liquid
½ cup rolled crackers
2 teaspoons mustard
Pepper and salt to taste

Beat eggs, stir in cream, vinegar and other ingredients. Put on stove, stir constantly putting in crackers last. Cut fine 2 cucumber pickles. Pour this mixture over the oysters. It is good and keeps for several days.

—Mrs. Julia Keenan Fithie.

Tomato Aspic

10c can tomatoes
2 tablespoons vinegar
1 pkg. lemon Jell-o
1 cup celery
1 bell pepper

Put in a sauce pan tomato and vinegar, let come to a boil. Take off the fire add package of lemon Jell-o then cup celery and bell pepper. Put in mold and let stand until firm in the ice box.

—Mrs. Jack Phillips.

Carrot Salad

Shred carrots. Add equal part of cut celery, a little salt and lemon juice. Mix with mayonnaise.

—Mrs. Frank Hardy.

Carrot Salad

Shred carrots. Add a few raisins, mix with mayonnaise add lemon juice.

—Mrs. Frank Hardy.

Potato Salad with Apples

8 medium size potatoes
2 bell peppers
3 medium size apples
10c can pimientos
¼ cup diced celery
4 tablespoons cooked dressing
½ pt. jar salad dressing
3 hard boiled eggs

Cook potatoes, mash, cool, chip peppers, apples, pimentos. Garnish with the beaten egg and some of the pimento. Serves eight.

—Nettie F. Irwin.

Cranberry Salad

2 cups cranberries, (1 lb.)
1 small can pineapple
½ cup nuts
1 cup sugar
1 envelope gelatine

Combine pineapple, nuts and cranberries. Take juice of pineapple to make out cup of water. Dissolve gelatine in this, add 2 cups boiling water. Mix all.

—Mrs. R. M. Rountree, Jr.

Frozen Pear Salad

Put can of pears in bucket of ice and salt. Let stand for 3 hours and slice. Serve with mayonnaise on lettuce.

—Mrs. W. E. Morrison.

Dressing for Potato Salad

1 egg, beat well
1 teaspoon salt
1 teaspoon black pepper
2 teaspoons prepared mustard
2 teaspoons sugar
1 lump butter
6 tablespoons vinegar
1 small onion

Cook until thick.

—Mrs. R. M. Rountree, Jr.

Cranberry Gelatine Salad

1 quart raw cranberries
2 cups sugar
4 slices pineapple
Cup of nuts

Grind berries, cut up nuts, cut pineapple in small pieces. Dissolve one envelope of Knox's gelatine in juice of pineapple using 2 cups pineapple juice and 2 cups water, then add 6 cups boiling water, add other ingredients and congeal in molds. This will serve 12 people.

—Mrs. W. E. Morrison.

English Pea Relish or Mexican Salad

1 small can English peas
¾ cup celery
2 tablespoons pickle relish
Mayonnaise

Combine and add salt if necessary.

—Mrs. Frank Hardy.

Cooked Mayonnaise

2 eggs
2 teaspoons sugar
¼ teaspoon salt
¼ teaspoon mustard
2 teaspoons Omega sifted flour
½ cup sweet milk
¼ cup vinegar (or half and half lemon juice and vinegar)

Separate eggs. Beat yolks very light. Add sugar, mustard, salt, flour and sweet milk. Place on stove and stir constantly. As soon as it begins to thicken, add vinegar. Stir until thick, add butter size of walnut, remove from fire and add well beaten whites. When cool the dresing is very much improved by adding 1 cup of stiffly whipped cream.

—Mrs. Marshall Eskridge.

Salad Dressing

2 tablespoons of olive oil
1 tablespoon vinegar
1 egg hard boiled
Few grains paprika
½ teaspoon onion juice
1 teaspoon salt

Mix oil, venegar and seasoning thoroughly, then add onion juice and egg, chopped fine. Serve on tomato or any plain salad.

—Mrs. J. E. Crawford.

Mustard Salad Dresing

3 eggs
1 tablespoon butter
1 tablespoon salt
1 tablespoon pepper
2 tablespons sugar
½ cup cream
2-3 cup vinegar
2 tablespoons mustard

Dissolve the 2 tablespoons of mustard in a little vinegar, then mix all other ingredients and cook in a double boiler until thick.

—Mrs. Eugene Morrison.

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SANDWICHES

"Such stuff as dreams are made of."
—SHAKESPEARE

Pineapple Sandwich

Mix together one can grated pineapple, one cup banana pulp, two tablespoons honey. Spread between lady-fingers and serve with ice cream.

—Katheryn Morrison.

Near Club Sandwich

Spread bread with mayonnaise, then 2 slices tomatoes, 1 slice pork or turkey, 1 layer pickle.

—Mrs. George Swift.

Egg Sandwich

2 eggs
10c bottle olives
½ pound cheese
Small can potted ham

Spread bread with mayonnaise then with all ingredients thoroughly mixed.

Pimiento Sandwich

1 cup grated cheese
1 cup pimento chopped fine

Chicken Salad Sandwich—Open Face

Mix this with enough mayonnaise to spread easy. Spread on bread. 1 cup chicken salad (in which only white meat has been used); 2 pieces pimento, cut in strips; Spread thinly sliced bread cut round or like a flower with chicken salad and make falower by adding strips of pimento. Olives or bell peppers may be used instead of pimentos.

—Vida Jones.

Barbecue Sandwich—Man's Delight

6 slices barbecue pork or lamb
6 slices swiss cheese
6 slices tomatoes
4 dill pickles (sliced)

Arrange in layers on brown or white bread, thinly sliced.

—Ella Jones Young.

Cream Cheese Sandwich—Open Face

1 pkg. cream cheese
1 teaspoon onion juice
Ritz crackers
1 tablespoon mayonnaise

Tomato and Sweet Pepper Sandwich

Slice bread thin and spread with mayonnaise. Then put thin slice of tomatoes and fresh sweet pepper, salt and cover with mayonnaise.

Pineapple Sandwich

1 can grated pineapple
½ cup banana pulp
2 tablespoons honey
2 tablesoons grape juice

Spread between lady fingers and serve with ice cream.

Sweet Pimento Sandwich

1 cup fine pecan meat
1can pimento chopped
Peach preserves
½ pound grated cheese
Pinch salt

Sweet Sandwiches

—Jeanette Jones Sams.

½ pound chopped dates
½ pound figs

Mix cream cheese, mayonnaise, onion juice; spread on crackers. This may be used as an appetizer. Do not spread long before using.

1 cup sugar
1 cup cocoanut
1 tablespoon sweet chocolate
1 cup pecan meat
Rye bread or crackers

Melt butter in a sauce pan and add all other ingredients. Put mixture over fire in double boiler and stir well for 10 minutes, remove from from fire and allow to cool slightly, then heat to a creamy consitency and spread on crackers or rye bread.

—Mrs. G. M. Cook.

Peanut and Olive Sandwich

½ cup peanut butter
1 dozen olives minced
Season with lemon juice.

Spread on crackers.

—Ernestine Irwin.

Tuna Fish Salad Sandwich

1 can tuna fish
3 hard boiled eggs
1 cup celery (chopped)
1 cup sweet pickle (chopped)
Mayonnaise to season

Flake the tuna fish. Mash the hard boiled eggs very finely. Mix all ingredients and season with mayonnaise. Spread on sandwich bread.

—Selera Belle Cook.

Prune Nut Sandwiches

1 cup cooked prunes
1 cup nuts (chopped)
2 tablespoons peanut butter
2 tablesoons mayonnaise

Mash prunes with fork, add peanut butter, nuts and mayonnaise. Spread on thinly sliced white bread on which mayonnaise has been smoothed. Makes a pretty open-faced sandwich if bread is cut round and marshmallows cut in strips like petals are placed on top. Raisins, figs preserves, or jelly may be substituted for prunes.

—Ella Jones Young.

Morning Glow Sandwich—Open Face

6 hard boiled eggs
1 tablespoon cooked dressing

Cut thinly sliced bread round, or in shape of flower; spread with mayonnaise. Minced yolks of eggs with cooked dressing. Make centers of finely minced whites seasoned to taste, or of finely minced olives, or bell peppers. If stuffed olives are used, slice them.

—Vida Jones.

SOUPS

"I know thou lovest a brimming measure,
And art a kindly, cordial host;
But let me fill and sip at pleasure—
Thus I enjoy the bowl the most."

Cream of Tomato Soup ....

1 can tomatoes
1 quart boiling water
2 tablespoons salt
1 soda
1 pint sweet milk
Pepper to taste
2 tablespoons butter

Strain tomatoes. Let tomatoes and water come to a boil. Add soda immediately then sweet milk and seasoning.

—*Mrs. Eugene Morrison.*

Mock Bisque Soup

½ can tomatoes
1 quart sweet milk
1-3 cup butter
½ teaspoon soda
1 tablespoon corn starch or Omega flour
1 teaspoon salt
½ salt spoon white pepper

Stew tomatoes until soft enough to strain. Boil milk in double boiler. Cook 1 tablespoon of the butter and the corn starch together, adding enough of the hot milk to make it pour easily. Stir it carefully into the boiling milk and boil 10 minutes. Add remainder of butter and stir till well mixed. Add salt and pepper and the strained tomatoes. If the tomatoes be very acid, add ½ teaspoon of soda before straining. Serve very hot. Half this amount would be sufficient for 3 or 4 persons.

—*Mrs. Fithie.*

Vegetable Gumbo

4 good slices fat meat
½ gal. chopped okra
½ gal. tomatoes
1 quart grated corn
1 pint boiled rice
1 pint boiled macaroni
2 tablespoons Omega flour
2 tablespoons butter

Start cooking at 8 o'clock. Fry out the bacon. Fill pot half full of hot water. Add okra and tomatoes chopped fine. Let this cook until 11 o'clock then add corn, rice and macaroni. Thicken with flour into paste with cold water and season with butter, pepper and salt. Add boiling water as needed to fill a 2 gallon pot. This makes 16 plates.

—*Mrs. Georgia Morrison.*

Cream of Pea Soup

1 can peas
1 quart water
½ teaspoon salt
1 quart sweet milk
2 tablespoons butter
Pepper to taste

Drain peas from can, add hot water and let boil five minutes. Add sweet milk, salt, butter and pepper and let simmer a few minutes; thicken with cracker crumbs. Serve hot. Can be made of fresh peas.

—*Mrs. M. H. Morrison.*

Cream of Potato Soup

4 large irish potatoes
2 tablespoons butter
1 teaspoon salt
2 quarts boiling water
1 tablespoon Omega flour
2 quarts sweet milk
Pepper to taste

Wash and peel potatoes and boil in water until done. Remove; mash through colander. Add paste of flour and butter to potato water; season and bring to boil. Add sweet milk and stir in mashed potatoes. Good for an invalid.

—Mrs. H. H. Stewart.

Oyster Soup

To 50 nice oysters, 2 quarts rich milk, ¼ pound butter. Let milk boil then put the oysters in and cook until they shrivel.

—Mrs. C. P. Morrison.

Mr. H. H. Stewart's Brunswich Stew—1890
Two Gallons or Sixteen Plates

½ pound fat meat
5 large onions
1 small hog liver
1 loaf bread
2 large fryers or
1 four pound hen
8 large Irish potatoes
1 No. 2 can corn or ten ears
1 No. can okra or same amount of fresh
2 No. 2 cans tomatoes, or fresh if preferred
1 stick butter
Salt, Rep pepper, black pepper,
Kettle of Boiling water

Commence cooking at eight o'clock. Cook slowly.
At 8:00 o'clock fry out fat meat. When done remove crisps.
At 8:10 o'clock put in onions, cut fine, and one pint water.
At 8:15 o'clock put in liver cut and mashed. May be parboiled just a little.
At 8:25 o'clock put in potatoes, diced.
At 8:45 o'clock put in corn (if fresh, grated), add boiling water.
At 9:15 o'clock put in chickens well cut up. Also livers and gizzards.
At 10:00 o'clock put in okra and tomatoes, cut fine. Add water.
At 10:30 o'clock put in bread broken in small pieces and soak it in 1 pint of hot water.
At 11:00 o'clock put in bread pulp. Water if necessary.
At 11:30 season with butter, black and red pepper, salt to taste. Cover and let simmer.

The secret of success is in the cooking and seasoning. Stew should be thick and thoroughly blended; also well seasoned. The liver gives it it's flavor, the thorough cooking and seasoning makes it palatable and digestable. Stew should be ready to serve at twelve o'clock.

—Ona Stewart Morrison.

Mr. H. H. Stewart's Brunswick Stew
15-Gallon Pot

Commence cooking promptly at eight o'clock, using 15 gallon pot.

During the cooking put in boiling water at such time, other than specified, as the judgment of the cook may indicate. Keep the pot well covered when not stirring so as to retain the steam and blend the ingredients. Cook over steady charcoal or gas fire until 1 p. m., stirring every few minutes and especially so during the last two hours. Watch the fire closely as stew will be easily scorched if too much fire is used.

At eight o'clock fry 4 pounds fat bacon 20 minutes (remove crisp)

At 8:20 put in pot 1 peck onions cut very fine, and small quantity boiling water.

At 8:30 put in two hog livers (cut very fine) and one gallon boiling water.

At 8:40 put in 1 peck Irish potatoes chopped well.

At 9:20 six 2 pound cans corn, best grade, or 5 dozen ears well grated.

At 10:00 o'clock put in 15 large young chickens well cut up.

At 11:00 o'clock put in seven 3 pound cans okra well mashed, or in lieu of cans use one peck each okra and tomatoes.

At 11:30 o'clock put in 2 pounds best butter.

At 11:50 o'clock put in salt and cayenne and black pepper to suit the taste of the cook or the person directing the stew.

At 12:00 o'clock put in 6 loaves bakers bread, after having broken the bread up very fine and soaked in boiling water from 11:30, (should be pulp). Watch most carefully and stir almost constantly as the least scorch may ruin the entire 15-gallon stew.

Follow the above strictly to the minute and you will not fail in cooking.

Celery Soup

1 quart of chicken or veal broth
1 quart of milk
½ cup rice
1 teaspoon salt
1 teaspoon of celery seasoning

Use for this qt. broth and 1 quart milk, rince rice in cold water. Put in thick sauce pan, add pint of milk and teaspoon salt. Grated celery put in milk enough to cover it and simmer. Add rice to celery and simmer gently until rice is tender enough to rub through the sieve. Add more milk if the rice absorbs too much. Gradually stir in the quart of stock. Let the soup get scalding hot. Season with salt and hot pepper, and serve at once.

—Miss Nettie Irwin.

Cream of Tomato Soup

1 quart water
1 can tomatoes
½ cup rice
1 quart sweet milk
2 tablespoons butter
Season of salt and pepper

Let tomatoes, rice and water boil until rice is cooked to pieces. Add sweet milk, butter, salt and pepper to taste. Thicken if necessary. Let boil for few minutes more and serve hot.

—Mrs. R. M. Rountree, Sr.

Tomato Soup

1 quart tomatoes
1 pint sweet milk
½ teaspoon soda
Salt and pepper to taste
Cracker crumbs

One quart tomatoes, fresh or canned, peel and slice or chop well. When they are at boiling point add seasoning of black pepper, crackers or light bread and a small pinch of salt; then dissolve and stir into the tomatoes, now ready to boil. ½ teaspoon of soda; as soon as that is mixed thoroughly, pour pint or as much more as is desired of sweet milk, and when it is again approaching the boiling point take off the fire and serve. A blind man would pronounce it oyster soup.

—Mrs. Belle Irwin.

Cream of Celery Soup

1 quart chopped celery
1 quart water
1 teaspoon salt
1 cup whipping cream
1 quart sweet milk
2 teaspoons butter
2 tablespoons Omega flour
Pepper to taste
Crotons.

Cover celery with water and let simmer gentle for twenty minutes. Press thru a sieve or colander. Let milk come to a boil, season with butter, pepper and salt. Mix flour into paste with a little water and thicken milk. Add celery and serve hot with peaks of whipped cream, dropped into the plates of soup. Add crotons.

Crotons: Stale bread sliced thin and buttered on one side. Cut thin into cubes or dice and brown to a rich golden color in moderate oven.

—Mrs. M. H. Morrison.

Chicken Broth

Chicken
Cold water
Salt

May use fat hens parboil whole or cut up a part of a fowl in small pieces, put in the bones, cover with cold water. Bring to a boil and then simmer slowly till done. Strain, season with salt, let get cold and remove the fat. It should be served hot, may serve clear or a little cream added.

—Mrs. Henry Phillips.

Mutton Broth

1 pound lean mutton
1 quart cold water
1 tablespoon rice
4 tablespoons milk

Put the mutton in the quart of unsalted cold water, simmer till tender. Strain, season with salt and simmer a while longer. Cook a while longer. Cook the rice till done. Add to the broth 4 tablespoons milk and serve hot with crackers.

—Mrs. Phillips.

Beef Broth

1 pound lean beef
2 quarts cold water
Rice
1 tablespoon cream tomato soup, if desired

Cut in small pieces the beef; add the 2 quarts of cold water and simmer 1½ hours, then add the rice and boil until rice is well done. If the patient is strong enough to digest it, a tablespoon of cream tomato soup may be added.

Chicken Broth

1 pound lean beef
Cold water
Salt

Cut in small pieces and put in a wide-mouth jar and cork tightly; set the jar in a pot with a false bottom (the jar will crack if the false bottom is not used) in water and boil 2 hours; when done strain and season with salt, and serve. Chicken can be prepared in the same way.

—Mrs. Phillips.

To Remove Grease From Broth for the Sick

After pouring in dish pass a blotting paper quickly over the top of the broth using several pieces till grease is removed. A piece of bread on a fork on the top of broth will absorb it. If there is time let the broth stand until cold and then remove the grease.

—Mrs. H. K. Phillips.

Beef Juice

Steak
Hot water
Salt

Broil some juicy steak on each side until hot, but not cooked clear through; cut fine and put in a jelly press and squeeze out all the juice; add a little hot water and season with salt. This is very stimulating to the stomach and gives the invalid an appetite.

—Mrs. H. K. Phillips.

Tomato Bouillon

Extract the essence from a large soup bone. Put soup bone on to boil with enough cold water to cover. Add a few pieces of celery, parsley, and onion. Cook over low heat until meat is tender. Strain and put in ice box when cool. When soup is desired, add equal quantities of canned tomato juice and soup stock. Bring to boil and soup is ready to serve. All seasoning as desired.

—Mrs. Edgar Russell.

Corn Soup

Place onion, butter, flour, salt, pepper in Sauce pan. When the butter melts add milk and can of corn. Bring to the boil and boil two minutes. Strain and re-heat, keeping soup hot in upper part of double boiler. Serve with hot, buttered pop-corn instead of crotons or crackers.

—Mrs. Edgar Russell.

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—Robert Louis Stevenson.

Time Table for Cooking

Onions, medium size.....1 hour
Cream corn.....20 to 30 minutes
Peas and Asparagus.....20 to 30 minutes
Cabbage, Cauliflower.....20 to 30 minutes with cream sauce
Carrots, Turnips.....1 hour or more
Lima Beans.....1 hour or more
Beets.....1 hour in summer; 2 hours in winter
String Beans.....1 hour or more

All vegetables go into boiling water and are boiled—not steamed.

The following general rule for cooking will apply to asparagus, beets, butter beans, carrots, cauliflower, onions, okra, peas, new potatoes, spinach, squash; prepare vegetables and cook in boiling salted water until tender. Drain and serve with melted butter or cream sauce.

Asparagus Timbales

1 large can of asparagus
7 crackers, crumbled
½ cup hot milk
1 egg
¼ teaspoon salt
1½ tablespoons melted fat
½ teaspoon minced onion
1 tablespoon chopped parsley

Cut asparagus in pieces. Cover crackers with milk; add egg. fat and onion. Stir in asparagus. Sprinkle inside of small greased molds with minced parsley; fill ⅔ full with asparagus mixture. Set in hot water. Bake in a slow oven 350°F. 35 to 45 minutes. Unmold and serve with white sauce. Six servings.

—Mrs. D. C. Russell.

Goulash

5 hard boiled eggs, diced
1 cup thick white sauce 4 teaspoons Omega flour)
1 can English peas
1 can tomato soup
1 cup grated cheese
Salt, pepper

Little finely chopped onion. Pour mixture in casserole and top with buttered crumbs.

—Jessie Hobbs Morrison.

Corn Fritters

1 pint grated or scraped corn
½ cup Omega flour
1 tablespoon melted butter
1 teaspoon salt, little pepper
½ cup milk
1 teaspoon Clabber Girl B. P.
2 eggs

Fry in hot lard.

—Mrs. Jas. Rountree.

Mushrooms On Toast

1 tablespoon butter
Salt
1 cup cream
1 can marshmallows
Pepper
Mace
1 lemon

Heat the butter in a sauce pan. Put into it mushrooms with salt, pepper and mace, let them stew until the butter has almost disappeared, then add the cream and grated rind of lemon. Set on block of stone and let simmer until done. Have some toasted bread cut round, serve the mushrooms on the toast and equeeze a little lemon juice over each.

—Contributed.

Goulash

1 can peas
1 can mushrooms
1 can tomatoes
8 hard boiled eggs
½ cup Omega flour
1 stick butter
1 cup grated cheese
1 cup milk
Season to taste

Cook tomatoes thoroughly done. Add other ingredients, sift flour, and mix with little witer. Mix—put in greased baking dish, bake about 20 minutes.

—Mrs. R. M. Rountree, Jr.

Corn Fritters

1 can corn
1 teaspoon Clabber Girl B. P.
2 eggs
1 cup Omega flour
2 teaspoons salt
¼ teaspoon paprika

Drain corn and add dry ingredients mixed and sifted well. Then add yolks of eggs beaten well, fold in whites of eggs beaten stiff. Cook in deep fat, drain on brown paper.

—Mrs. W. P. Phillips.

Fried Asparagus

Take colossal tips and dip in white of egg, then in cracker crumbs and fry in hot fat.

Baked Onions In Tomato Sauce

6 medium sized onions
1 quart canned tomatoes
1 bay leaf
¼ teaspoon celery seed
2 cloves
2 tablespoons Omega flour
2 teaspoons salt
2 tablespoons melted butter or fat
Dash of pepper

Skin the onions, cut in half, simmer in lightly salted water for 10 minutes, drain, and put in a large baking dish. Cook the tomatoes with the bay leaf, celery seed, and cloves for 10 minutes, and strain. Blend the flour and melted fat, add to the tomato juice with the salt and pepper, and mix well. Pour over the onions, cover and cook until the onion are tender, about 1 hour. Serve from the baking dish.

—Mrs. John L. Morgan.

Corn Pudding

8 ears corn
1 heaping teaspoon butter
1 tablespoon sugar
2 eggs
1 pint milk
1 teaspoon salt

Split grains of corn and scrape juice out. Add other ingredients. Bake about 350°F. temperature.

—Mrs. Eugene Morrison.

Escalloped Potatoes

10 medium sized potatoes, boiled
1 tablespoon butter
1 teaspoon salt
1½ cups sweet milk
½ teaspoon pepper
1 teaspoon Omega flour, sifted

Put a layer of sliced potatoes into a well buttered vessel, season with salt, pepper; add some of the butter and flour. Repeat until all potatoes are used, add milk. Bake.

—Contributed.

Escalloped Cabbage

Cabbage
Cracker crumbs
Salt and pepper
Milk
Butter

Cook cabbage in boiling water salt water until tender. Drain and lay in baking dish. Cover with milk, season with salt and pepper and bits of butter. Sprinkle with cracker crumbs and bake about ½ hour.

—Mrs. Welch.

To Dress Lettuce

1 cup vinegar
½ cup oil or melted butter
1 teaspoon sugar
Little mustard
2 egg yolks
Pinch salt

Mash fine the yolk of a hard boiled egg and mix with the yolk of a raw egg well beaten, then add oil, sugar, salt. After stirring these a few minutes put in the vinegar and pour over lettuce just before serving.

—Mrs. E. H. Hobbs, Sr.

Fried Squash

2 cups boiled squash
1 medium sized onion, diced
1 teaspoon salt
1 teaspoon pepper
1 tablespoon cream

Mix well, fry in hot grease until brown.

—Mrs. R. M. Rountree.

Field Peas

Peas
Boiling water
Fat meat

If peas are dry soak over night, if fresh soak only a short time in cold water. Put fat meat and water together and bring to a boil then add peas and cook slowly till well done.

—Mrs. Chas. Irwin.

Fried Sweet Potatoes

Slice sweet potatoes, put on in cold water and let boil until tender, drain potatoes and fry in hot lard.

—Mrs. M. E. Eskridge.

Stewed Tomatoes

4 slices breakfast bacon
1 pint can tomatoes or more if fresh
1 tablespoon Omega flour
½ teaspoon salt
1 teaspoon sugar

Fry bacon, that has been cut into 1 inch lengths, in sauce pan until clear. Stir in flour, and add gradually the tomatoes and seasoning.

—Mrs. Welch.

String Beans

Snap and string beans. Put small piece of salt pork in boiler of water with 1 teaspoon salt and bring to boil. Put in beans, cook until tender and well seasoned—about hour and a half.

—Mrs. Welch.

Yankee Pork and Beans

1 pint navy beans
1 slice pork

Pick beans carefully and let them soak over night. In the morning wash and drain in another water, put on to boil in cold water, boil about thirty minutes (when done the skin of a bean will crack if taken out and blown upon.) Drain and put in an earthen pot; first a slice of pork and then the beans adding hot water as needed to keep them from getting too dry. Keep covered so they will not brown on top. This is the Yankee dish for Sunday breakfast. It is always baked the day before, and allowed to remain in over all night and warm again in the morning. They should be served with "Boston Brown Bread."

—Mrs. Cliff Morrison.

Cashaw

1 cashaw
1 cup milk
1 tablespoon butter
Salt and sugar

Split cashaw open and remove seed. Put pieces in the stove and bake. Remove from baker and scrape pulp from the shell into a pan. Mash thoroughly and put salt and sugar to taste; add milk and butter. Flavor with vanilla or any spice. Then put in the stove and bake until a light brown.

—Mrs. C. F. Irwin.

Potatoes Au Gratin

Boiled potatoes
Salt and pepper
Grated cheese
Milk and butter

Slice cold potatoes into a greased baking dish. Sprinkle with salt and pepper and a generous amount of grated cheese; add another layer of potatoes, then the grated cheese. Pour milk over all and cover with chunks of butter. Bake.

—Mrs. J. W. Rountree.

Onions Baked With Macaroni

Cracker crumbs
Onions
Pepper, salt
Macaroni
Grated cheese
Butter, milk

Butter a pudding dish and line with cracker crumbs, lay on a layer of onions cut in rings, then a layer of parboiled macaroni and a grating of cheese, salt, pepper, then add more cheese and cracker crumbs. Dot with butter and cover with hot milk. Remove from oven. Cut in squares and serve on hot platter.

—Mrs. J. W. Rountree.

Dressed Sweet Potatoes

Sweet potatoes
Sugar
Butter
Pinch of salt

Peel and slice potatoes length wise. Arrange in baking dish, over each layer sprinkle a little salt, some sugar, butter and nut meg. Cover with water and bake about 2 hours.

—Mrs. W. H. Welch.

Mustard or Turnip Greens

½ gallon boiling water
¼ pound fat meat

After greens have been well washed and prepared. Place in a pot of boiling water, with fat meat.

Turnips

Rutabeggar or Turnips
1 teaspoon sugar
1 tablespoon butter
1 cup milk

Boil in salt water until tender. Pour off water; put in butter and milk, let boil up and serve.

—Mrs. Eskridge.

Stuffed Potatoes

6 potatoes
Butter
Cheese
Salt and pepper
Little cream

Wash potatoes, wipe dry and grease. Put in oven and bake in jackets until mealy. With a teaspoon remove the inside of potato and cream with butter, salt, pepper and cream or sweet milk. Put back in jackets and place a small piece of cheese on top of each potato. Place in over and brown.

—Mrs. Mel Morrison.

Fresh Asparagus

Asparagus
Butter
Toast
Salt

Prepare asparagus by scraping the stalk and soak in cold water. Boil in salted water until tender. Remove from water and place on buttered toast to serve with cream sauce.

Stuffed Tomatoes

8 smooth tomatoes
1 cup meat scrap or can of crab meat
1 tablespoon chopped onion
1 cup bread crumbs
1 tablespoon butter

Cut tips off tomatoes and scrape out centers. Mix above ingredients and stuff tomatoes.

—Mrs. Mel Morrison.

Irish Potato Balls

1 pint mashed potatoes
2 eggs
½ cup sweet milk
½ cup Omega flour
Pepper and salt to taste

Mix and form into balls or patties and fry in hot lard.

—Mrs. J. R. Rountree.

Spaghetti

1 box spaghetti
½ pound breakfast bacon
1½ cup New York State cheese
4 medium onions
3 green peppers, sliced
1 can Campbell's tomato soup
2 tablespoons curry powder

Fry bacon out in iron skillet, when done remove crisps. Cook onions, peppers, several slices of a clove of garlic. When a pretty brown, pour in a can of tomato soup, curry powder and Worcestershire sauce.. Cook a few minutes and stir in grated cheese. Pour over spaghetti and serve hot.

—Mrs. Anne Bender.

Egg Plant Casserole

1 or more cups of thick creamy sauce
1 Egg plant
½ cup grated cheese
1 teaspoon celery seed

Peel and cut one egg plant in small pieces, boil in salted water until tender. Drain thoroughly, put in greased casserole, cover with stiff cream sauce seasoned with butter, pepper and celery seed. Cover with grated cheese and bake 30 minutes. Serves 4.

—Mrs. W. B. Moore.

Quick Spaghetti With Meat Sauce

Place ½ cup Wesson Oil, 1 diced onion, 2 bell peppers cut fine, 1 pound of ground round steak (cut in 1 inch size pieces) in frying pan and cook until light brown. Add this to two cans of tomato sauce spaghetti. Pour into top of double boiler. Add 1 cup New York State cheese. 1 tablespoon Worcestershire sauce, salt and pepper to taste. Keep this hot until time to serve. Serve grated Parmesan cheese if desired. It is very good without the Parmesan cheese.

—Mrs. Ruth Russell.

Cabbage and Marshmallow Salad

1 small cabbage
8 marshmallows
2 slices pineapple
Mayonnaise
Salt

Shred cabbage, cut up marshmallows and pineapple—combine with mayonnaise.

—Mrs. Frank Hardy.

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